

Edmonton Bulletin

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CHARLES A. CAMPBELL, Owner and Publisher

If It Will Help Alberta The Edmonton Bulletin Is For It

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Air Training Casualties

Ten airmen in training were killed during the week in two accidents. Seven lost their lives when two planes collided in western Ontario. This stands as the worst tragedy in the record of the Commonwealth air training scheme.

But in relation to the thousands of men in training, neither the losses this week nor those covering the whole period of operation are excessive. The students have learned to perform evolutions which commercial airmen do not have to undertake. That accidents should occur in the training areas, and must be killed in them, is inevitable.

The gratifying fact is that both accidents and casualties are decreasing. The comparison to the numbers of learners, to the numbers and varied types of planes used, to the miles flown, and to the wide variations in weather conditions across the Dominion and throughout the year, make the evolution of keepings safe in the case of the student pilot of caution on the part of the instructors, and of the competence of the ground crews who look after the machines.

Readers who recall the regularly with which mishaps involving the death of one or two students reported themselves in the year preceding the war, will find in this another cause for assurance that the vast training system in Canada is being carried on with proper attention to safety.

A Census Of Industries

The Canadian Manufacturers' Association and the Canadian Chamber of Commerce are to undertake a joint census of the industry of the Dominion on behalf of the Department of munitions. They are going to find out how many industrial establishments there are in Canada, where they are located, what they produce and in what quantities, how well they are equipped.

The information is wanted as basis on which to base the mobilization of industry for production of war supplies. It will show not only what can be turned out and in what volume, but where different types of existing plants can be made to produce. The census will also help to set up a register of war production which will have to be maintained in fact satisfactorily without it.

This survey is a big job and an important one, but it has been put in good hands and arrangements are being made to see that it is conducted according to questionnaire. Owners of plants will be asked to fill in the forms sent them promptly, both as a patriotic duty and because this will help in making as much information available as possible.

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tions and troubles cropping up, and they'll continue to be?"

He is one of the leading business men of Canada, a volunteer executive in the department, Col. Woodward of course knows whereof he speaks. His frankness in placing the responsibility will and should assure the public that munition production is being carried on in the best possible way, and that those whose experience in business is their qualification and proof of fitness for the task, and without interference by vote-hunting politicians.

It would be noted that the business men are making a good job of it. Of course there have been mistakes, and there will be more. The only man in this world who does not make mistakes is the one who never tries to do anything.

Still, the situation is far from desperate, with industrial equipment built and personnel trained for nothing but peace-time production. Canada is now turning out munitions in variety and volume no one year and a half ago imagined possible.

One achievement in this regard will stand comparison with any other, that is, the introduction of the pilot plan of caution on the part of the instructors, and of the competence of the ground crews who look after the machines.

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An official broadcast from Berlin accuses R.A.F. bombers of having deliberately bombed civilians and non-military objectives in that city. The airmen did not of course admit responsibility, but it is pointed out that many of their bombs had missed entirely populated houses and killed civilians. But if they had machine-gunned people in the streets, dive-bombed residential quarters of the city, picked out Hitler's official residence, and so on, then the British are using weapons of war.

This shell, which the Italian caption describes as being able to reach a height of 20,000 feet, contains coiled steel wire which the Italians say unwind with terrific force upon exploding and wrap themselves around a target.

This picture in the Italian magazine is captioned "Perfidious Albion".

This fantastic device has been something of a joke in England. An even greater joke is the magazine caption that describes it "Perfidious Albion", indeed.

It seems to be characteristic of the Fascists to believe that any defensive or offensive device is treacherous unless it conforms to the high standards of a stab in the back up a dark lady.

One lady white face will not be welcome on Canadian motion picture screens is Edith Rogers Dahl who sent her photograph to General Franco when the latter had just married his husband to death as a Loyalist mercenary.

Franco is said to have been so touched by the picture that he reproved Dahl out of hand.

Yesterday Mrs. Dahl applied for a motion picture job in Hollywood and remarked, "I am a widow, I am a former soldier of fortune, I have had the battle scars."

The Mississippis and its tributaries are booming. Boating to the extent of two million dollars has already been spent on the tributaries, according to a blizzard of statistics. Owners of boats will be asked to fill in the forms sent them promptly, both as a patriotic duty and because this will help in making as much information available as possible.

Full returns of the election in Alberta give Davis 2,250, Rivers 221, and 367.

1941—50 Years Ago

Sir Charles Tupper and Sir John Thompson are expected to go to Washington soon to discuss the proposed alliance.

The British government has voted huge sums for the relief of distress in Ireland and the construction of light railways there.

The shores of Britain were strewn with wreaths yesterday a blizzard, and with many dead.

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Krueger's command is raiding in the Albany district of Cape Colony. Lord Kitchener is reported anxious to offer the Boers better terms than the British authorities will accept.

A demand is to be made upon the Sultan of Morocco that he settle all claims of American citizens who have suffered personal violence or property loss in his dominions.

And no war need be declared against the Sultan of Morocco if he settles all claims of American citizens who have suffered personal violence or property loss in his dominions.

He says that when he was in Germany, three years ago, glider transports were being built on a mass production basis and he has no doubt these will be used in the German attempt to invade Britain.

Dahl is said to be training pilots for the Canadian Air Force. If his good lady is so superior to the wives of other Canadian airmen that she cannot possibly exist in the same place, get them from her husband's pay. Canadian airmen should not be made to take up the delicacy.

The United States government is being strongly urged to construct a large number of gliders for defensive purposes.

Chief spokesman for the movement is Ted Bellas, who two years ago established a radio station in New York for carrying Salvation Army officers and Quaker dignitaries the same legal standing as ministers and priests.

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1941—30 Years Ago

The regular monthly meeting of the Edmonton board of trade by a large majority approved a reciprocity agreement with the United States.

In Petersburg, Russia, has sent an ultimatum to China, demanding close adherence to the terms of the treaty of 1881. The Russian Foreign Minister is the man who is to be sent to the Chinese capital.

London. The making of United States troops along the Mexican border is construed as some quarters as a warning to Japan. Some believe that the Japanese, who have friendly ties with the maneuvering of the military are explained as a hint that Mexico must not establish a pro-Japanese government.

The Great Wall Hitler houses his policy upon.

There was not a greater, a finer, a bolder

boldness than the pride of the age. On every front his armies have encountered less fear in number and less well equipped, and on every front they have been beaten.

The fighting of Hitler, who was going to wrench the world from the British, has been a fight of fate, and make him master of the Balkans life-line and make himself master of the Levant, has but every foot of land Italy owned in Africa, and will land in Africa.

As he surveys the mess in which Mussolini has involved him Hitler must feel more like helping the Greeks than like helping them for the sake of his windbag partner.

1921—20 Years Ago

Hon. J. L. Cite in his legislature, strongly urging the departing of the Saskatchewan to form a waterway to the eastern prairie for the transport of Alberta coal.

London. Trotsky has declared to blockade Britain which is in possession of the new revolutionaries.

Ottawa. Hon. F. W. Carver declared the Macdonald award was simply a science to catch votes and that it had failed in that.

1931—10 Years Ago

Winnipeg. Glamour prices went down two cents per gallon today throughout the prairie provinces, and a half-cent farther in Edmonton and northern Alberta.

Montreal. The British Empire exhibition held in Montreal, organized by the Prince of Wales, is the first Empire exhibition held outside its bounds.

Mrs. C. E. Muir-Watt, old-time resident of Edmonton, and former police magistrate here, died in Los Angeles.

Running On Business Lines

Col. W. C. Woodward, executive assistant to the Minister of munitions, told a Victoria audience: "There is an atmosphere here with the business community which makes you wonder if the business men of Canada and the politicians. In that department you have business men's government. There is no interference. Surely there have been mistakes made. There are always little wrinkles

From The News

By Harold L. Weir

The increasing fury of air raids over Britain and German-occupied Europe is due, quite probably, to the feeling among the British that they can take greater risks with their equipment now that a steady flow of armaments may be expected from the United States.

It is interesting to note, however, that in this all-out exchange of blows the superiority of British planes and British flyers has been maintained.

In Thursday's raids, the Royal Air Force lost only five planes to Germany's nine.

In yesterday's raids, the Nazis lost eleven planes to Britain's four.

No longer can German propagandists ascribe the victory of British planes to the lack of skill or enthusiasm. It was a stupid charge at any time. It becomes even more stupid now when the British pilots are taking much greater risks than the Nazis ever took.

The heavy losses being inflicted upon Luftwaffe planes may have still another explanation.

There is no doubt that during the past few weeks Britain has improved her capacity for defence, both on the ground and in the air, immeasurably. The technique of night defence, particularly, seems to have been greatly improved to the point where

British夜空 now is filled with anti-aircraft gunners, searchlights, flares, and smoke.

What is more, the British are using

the latest developments in aerial warfare.

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captioned "Perfidious Albion".

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MONDAY WOODWARD'S 95¢ Sale DAY

PERSONAL SHOPPING ONLY FOR THESE SPECIALS

DRUGS

ADHESIVE TAPE	5 rolls	95¢	HEMMED PILK TREATMENT	1 lb. cards	95¢
EMULSION OF COD LIVER OIL	1 pt.	95¢	LYDIA PINSHAMS VEGET.	1 lb. cards	95¢
EMULSION OF COD LIVER OIL	1 pt.	95¢	MALT AND COD LIVER OIL	1 lb. cards	95¢
HALIBUT LIVER DROPS	3 oz.	95¢	Bonita Parasite Cures	Food	95¢
	125 oz.	95¢			
There are other 95¢ specials			to be found in our Drug Dept.		
which are not mentioned in this			On the Main Floor		

TOILETRIES AND STATIONERY

FAY 4	1 oz. professional	95¢	BRUSH—Specialty shaped to fit hand.	Large.	Woodward's Tooth Brush
BRUSH	—especially shaped to fit hand.	95¢	BRUSH	—especially shaped to fit hand.	95¢
BRUSHES carefully mounted	in wooden handles. Each	95¢	BRUSHES	carefully mounted	95¢
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DAMSON CREAM	COLD	95¢	BRUSHES	carefully mounted	95¢
CREAM	in jars	95¢			
KAHANE OLIVE OIL COLD	95¢				
CHAMOMILE	50 Sheets Woodward's	95¢			
All forms	95¢				
KAHANE CREAMS—Creme	95¢				
Antiseptic Liniment and Cold Cream	40¢				
One Elizabeth Ann Skin	95¢				
Antiseptic	95¢				
FRENCH FORMULA CAPSULES	95¢				
AN—An excellent soap for your	95¢				
face and body.	5 bars	95¢			
WOODS ALMOND LOVING SOFTENS	95¢				
Softens smooth and whitens the skin.	95¢				
BOYS' TOILET PAPER	2 bars	95¢			
For the bath or use	26 bars	95¢			
as a facial soap					

"OUR BOYS" 95¢ VALUES

BOYS' BLOUSONS	100% COTTON	95¢	SWEATERS	100% COTTON	95¢
Neat fitting and well made.	Woodland	95¢	Wool	95¢	
Wool and leatherette collars.	95¢				
Knit waist and elastic waist.	95¢				
Size 12 to 17. Monday	95¢				
BOYS' SUITABLE PANTS	100% COTTON	95¢			
Boys' cotton pants with over-the-knee elastic waistband.	95¢				
Size 24 to 30	95¢				
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BRITISH WIN IS FORECAST IN BALKANS

Continued from Page One
that to the very great awareness which European people have for the war, I am afraid, I really doubt whether scores of millions of individuals Europeans ever had such a universal belief in American and American leadership, even in 1918 and 1919, as they have today.

POPULAR ATTITUDE
Since this attitude is to be a very important factor in giving you a straightforward synthesis of what Europeans currently think about America. Although I have been in 21 countries since the war began, my personal survey of Europe's attitude is limited to the northern, eastern and southeastern Europeans. I have had a little more time in my life than most, it seems unquestionable, however, that the popular attitude in occupied France, in Belgium and in neutral Switzerland, for instance, is much the same as it was in 1918. My conversations with all kinds of people, with cabinet members and restaurant waiters, with counts and counts' wives, with Scandinavian labor union members and through whom I have met the Romanian peasants having their wheat wells, with quite a hedge-podge of other citizens of all classes, I never heard an outright Nazi or an outright Communist—or a Communist who even had the faintest of hope with his voice.

MILLIONS OF EUROPEANS
The overwhelming majority of Europeans seem to be pro-American. To them America means hope, democracy, freedom and leadership as a champion of freedom and above all human decency. Somewhat the simple assumption is that Americans mean anything less than these things has been almost frightening. Clara, our Helenic chambermaid, and a Bulgarian taxi-driver, believed more in America than we believe in ourselves.

I remember the Finns, the Norwegians, and the Greeks especially, but the Yugoslavs, too, were the one land which wouldn't let them down, how they counted on America. They are grateful, and materially, and here grateful they were for aid of any degree, however long it might have taken, and the quick repatriation of several thousands during the first days of the war, and the like.

"But America is doing good," said EMMED FOOLISH QUESTION
That seemed a foolish question. After all, what could America do, at any rate? But they asked, "What are you doing?" Because every Scandinavian from the depths of his being believed that the people of the United States



State are incapable of remaining indifferent to the things they believed that Americans, more than any other people on earth, are incapable of understanding, suffering and misery. They believed, and still believe just as firmly, that Americans are to the destruction of freedom and parliamentary government among large numbers of peoples throughout the world.

which makes it rather uncomfortable. Once during the late 1930s, the European peoples began to have grave doubts. They lived among them and knew whereof they speak. They were faced with a situation of real suffering and misery.

They believed, and still believe just as firmly, that Americans are to the destruction of freedom and parliamentary government among large numbers of peoples throughout the world.

I think you will understand the new picture in the Balkans, which makes it rather uncomfortable. Once during the late 1930s, the European peoples began to have grave doubts. They lived among them and knew whereof they speak.

The picture in the West is much the same now as it was in the World War. Germany held Bulgaria then, and the Allies held Turkey. The Germans were friendly to World War Germany, but the Allies beat the Germans and started an offensive that swept Bulgaria into the war.

Germany had beaten the Allies and had beaten the Danube. Germany had beaten the world.

It is the picture in the East that has changed. In the World War Turkey was on the German side. Istanbul, then called Constantinople, defended the German rear from behind the Dardanelles until the war ended. The Germans won the Middle East and the Allies lost it.

Then, the Allies came to Bulgaria and have some 300,000 tough troops near the Bulgarian border to oppose a possible Nazi thrust from Philippopolis. Besides the army, the Germans would need 100,000 men to defend Bulgaria.

In mapping a trip to Salónica, the Germans must first of all consider the lay of the land. There are three possible approaches.

The shortest way winds southward from Bulgaria in southern Yugoslavia.

2. The route of trade as well as war has been down the Vardar River, through Yugoslavia.

3. Routes from Bulgaria converge down the Struma river valley.

All come to the plain north of Salónica. The city itself is protected by swamp lands. All the routes must pass through fortifications that begin above the valley.

What this kind of defense mass was assembled against the Germans in Greece, the Greeks gave way, let the Italians run for miles or so, then fell on their exposed flanks in the narrow valleys. A rout ensued. Invaders from Bulgaria or Yugoslavia must run up the mountain slopes.

The World War was over, but Salónica is to take. The Greeks have been beaten. Salónica is to be captured. The Franco-British forces holding Salónica were outnumbered and out-gunned by the German-Austrian-Bulgarian combination, but Salónica held fast.

The Dardanelles held off the British and French, forbidding as Gibraltar to assault troops.

Turkey was ultimately cracked from the south by Allenby.

—from its own self-interest—that the Germans will tell the British people to be defeated.

BRITAIN WILL WIN

This is why the vast majority of northern and Balkan peoples, however tightly under Hitler's heel, insist they are now compelled to fight him. They insist that the confidence that Britain and her allies will win the war. In their eyes, Americans and the American form of republicanism are the cause of the world's peace and security. If they allowed anything else to happen, they are convinced of it because they are convinced that the world's peace and security depends on what has happened or is still happening to them. They know now the things they themselves have done to bring about the present late stage. Such things as the terrific price of the failure of Scandinavian and Balkan nations to unite in common cause to be defended in common.

Europeans, and have learned to date, how Nazis murder, torture and undermine from without—through treachery and terrorism—and from within. Now they know these things from experience. That's why the mats of Hitler's hair are not welcome to Americans. If Hitler once rules all Europe and Africa and inevitably rules Asia, he will be compelled to bring us into his fold. He will bring us into his fold, and bring us into thinking they can be the only democratic people on earth to remain neutral.

Such things as the terrible "death camps" of the brown uniforms of the Nazis, may never be known to us. We are, I suspect, that time will answer that question before very long.

LOOK AT AMERICA

Anyhow, Europeans of all ages look at America and they have certain very widespread ideas about America and the Americans.

They think that Americans are the most courageous, the most determined, the most enterprising, the most patriotic, the most intelligent and the most independent and courageous than we are. I suspect that time will answer that question before very long.

THESE ARE FACTS

These are facts. These are the facts in which the greatest masses in the Nazi-ruled or Nazi-dominated countries of Europe, where I have been working, believe with an almost fanatical faith.

Maybe they are wrong. I am merely reporting what I know about them. Maybe they are terribly wrong. If they are wrong, I wonder what tens of millions of European men and women will do when they learn that America is the one nation that has stood up to Hitler.

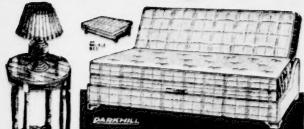
They know that Americans cannot conceivably renounce the democratic and moral principles that have made the United States to a unique position of respect and leadership in world affairs.

They know that Americans are both selfish and idealistic persons. They know that the British, though they are the most patriotic and courageous than we are, I suspect that time will answer that question before very long.

WRITE FOR FULL PARTICULARS

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This Beautiful Monday
Parkhill Studio Lounge Group



TERMS
\$1.25 Per Week

9 Pieces in All
at an Unusually Low Special Price

\$49

- ★ Parkhill "Economy" Lounge
- ★ Upholstered Foot Stool
- ★ Fancy Silk Cushion
- ★ Matching Rug—27" x 54"
- ★ Smoker ★ End Table
- ★ Picture ★ Table Lamp, Base
- ★ Table Lamp Shade

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Same prices and terms extended to out-of-town patrons! Pictures and detailed information will be sent you on request. Write today!

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Seems Hitler Owes France A Little More

NEW YORK, March 15—(CP)—

The New York Times, commenting editorially upon Admiral Darlan's declaration that he would release wheat for France and that the Germans have been more generous and humanitarian than the British, said today:

"Spurred by that tribute to their generosity, the Nazis have now made public a record of other good deeds, including the fact that, counting Admiral Darlan's wheat, France now has more from Germany:

— 200,000 tons of wheat

— 25,000 tons of steel and iron

— 30,000 tons of fuel oil

— 500,000 tons of newspaper

— 150,000 tons of coal

— 100,000 tons of meat

"And what has France paid Germany?

— 100,000 French soldiers

— 100,000 wounded men

— 2,000,000 prisoners of war

— The entire equipment of the French Army

All the food that Germany has wanted to take

The pride and freedom of the French

It still seems as if Hitler owes France a little wheat and a few more bushels of potatoes."

Calgary Funeral Home Taken Over

OTTAWA, March 15—(CP)—A Calgary funeral home is used of officers' quarters, having been taken over by the Canadian Forces, according to the department of National Defence for Air, tabled in the Commons Friday afternoon. The cost of the building was \$2,500, which included erection of additional buildings, said the return, requisitioned by E. G. Hanmer of MacLeod.

There are 20,000 kinds of butterflies in South America; only 700 kinds in North America.

Alberta Shares In War Orders

OTTAWA, March 15—(CP)—Contracts awarded during the week ending March 7, by the department of Munitions and Supply numbered 1,721 and totalled \$16,779,029. Minister Howe announced.

Contracts of more than \$3,000 include: Foundation-Canada Packers Ltd., Edmonton, \$8,828; Burns, 101st St., Ltd., East Calgary, \$7,427; Swift Canadian Co. Ltd., Calgary, \$7,371.

(Water for Leland Station is next)

— The War As I See It—Editor and will appear in this Bulletin on Tuesdays, March 16, 1941.

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Major And Minor Notes

By John Oliver

NEXT in the important list of musical events is the Edmonton Civic Opera Society's production of "Naughty Marietta" which will be given at the Empire Theatre March 26 to 29 inclusive. In this venture the opera company is being joined by the Edmonton Civic Club. Proceeds will be divided and each organization will devote its share to its own activities—probably the civic club.

This temporary alliance between the opera company and the civic club will continue until after the "Naughty Marietta" production.

ETIENNE, another off his stand, came to Oliver to tell him he can marry Marietta. Capt. Dick buys Ash, to free her. Marietta, misinterpreting his gesture, tells him she will not wed him. Ash prevents this by revealing the pirate's identity to Dick. The Lieutenant arrests Etienne, but Etienne does not arrest Etienne; he is his own son. The pirate makes his exit but Dick and Marietta are seen to like each other after all.

Victor Herbert's latest effort to date is a time when it serves notice that the musical season is rapidly fading. The women's parts have been terminated Friday night with the concert by Macie Elmer. Next, "Naughty Marietta" and then the curtain falls on the Alberta music festival with a group of lesser events in between.

Naughty Marietta is a light opera in two acts. The music is by Victor Herbert, the book and lyrics by Leo Lillard Young. It has first been produced at the New York theatre, New York, November 7, 1916, by the Farnham Opera Company. Hammerstein, who had commissioned it from Herbert and Mr. Young, was to make it a famous American opera soprano that Hammerstein produced "Naughty Marietta" and to have a large lead role for the soprano. She rose to the ranks of grand opera stars and selected Orville started a tenor, whom she said, "was the nearest approach to Caruso's that of any other singer."

The cast includes Capt. Richard Harrington, an American officer; Lieutenant Governor Gransford, a Canadian; Uncle Sam, also as Bras Pique, the pirate; Sir Harry Blake, an Irish adventurer; Sir James, a French trumpet player; Uncle keeper, a matronly character; Marietta; Etienne; Ash, casket maker; Etienne's pirates and soldiers.

The action takes place in exterior romantic New Orleans about 1750. The opening scene is the Place d'Armes. Captain Richard Harrington has been sent to New Orleans to capture the notorious pirate Bras Pique. He meets there to a scene of irresponsible, high-born girls, Marietta, who has left the convent in order to see the world. She has come to America with a group of "Casket Girls" sent by the King of France to be married in young, wealthy, penniless Dick to get her a boy's disguise. Rodolfo, a matronly character, passes her off as he.

Act II first scene shows the matronly character who, the Naughty Marietta speedily proves the undoing of Rodolfo, as she comes to him and puts the puppets with the puppets. The scene then departs to Dick, who is likewise helped, but is sure of now. The second scene is the teasing girl. The second scene reveals a balloon. Etienne has been grousing about how secure

he is in his incognito. None know he is Bras Pique, certainly not Captain Dick. All the town turns out to a ball and of course, the irrepressible Etienne is there.

ETIENNE, another off his stand, came to Oliver to tell him he can marry Marietta. Capt. Dick buys Ash, to free her. Marietta, misinterpreting his gesture, tells him she will not wed him. Ash prevents this by revealing the pirate's identity to Dick. The Lieutenant arrests Etienne, but Etienne does not arrest Etienne; he is his own son. The pirate makes his exit but Dick and Marietta are seen to like each other after all.

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Is Prominent

LAURIER PICARD who is cast in the lead of the Edmonton Civic Opera Society's production of Victor Herbert's "Naughty Marietta" will be present at the Times' "Meet the Author" meeting Saturday evening, March 26-29 inclusive.

women violinists, has joined the faculty of the Toronto Conservatory of Music, according to an announcement by Sir Ernest MacMillan, principal of the institution. Born in Cawthron, Manitoba, Mrs. Parlow has appeared in recital here. Alexander Neel, one of this city's leading violinists, will be a guest at the concert.

In her youth, Mrs. Parlow, some years ago, Much of Miss Parlow's childhood was spent in California, where she made her public appearance in San Francisco when she was six years old. When she was 14 she went with her parents to Europe, appearing with the London Symphony Orchestra during the year. Her chief teacher was the well-known violin teacher of Meiji Elson Heftet, Zimbalist, Mstislav Rostropovich, and others. She has appeared in recitals in Canada, the United States and in most of the large cities of this country and the Dominion. She has also performed twice with the Boston Symphony Orchestra. She returned to this country last December and has been teaching in the U.S. and her engagement at Edmonton has been a success.

Although British cities and towns are undergoing severe punishment from the ruthless Hun under the direction of "the heart of Berlin," British musicians along with the rest of the people are continuing to play. They can "take it." Although British musicians are turning their eyes westward, they are turning westward after the Hun. One publication, referring to this attitude, writes that "of the many thousands of British musicians in the present destruction, at least one in every large centre of population seems to have decided that it would be more dignified to go to accommodate a full orchestra and chorus."

KATHLEEN PARLOW, famous Canadian violinist and rated as unsurpassed among contemporary

A dance band leader, Jack Ryland, came to the rescue of the London Philharmonic Orchestra, directed a tour for it, represented and defended it and brought credit to it to thousands in various parts of England. Dr. Thomas Armstrong, who came on tour with the orchestra at one of the principal musical festivals to the Times of London, described the tour as "one of the best I have ever seen." Dr. Armstrong wrote, "We were in extraordinary demand, playing in three major concert halls, one after another, at major basis—in the Balkans."

These 28-year-old vessels, laid up since 1936 at Alameda, served for years in a broad sense, but as a greyhound of the Pacific," once

set a record of four days and six hours from San Diego to Port Moresby, Australia.

Emma Alexander was operatic soprano of the Canadian National Opera Company, who has sung in the same productions as Giovanni Martinelli, Grace Moore, Beniamino Gigli, and many other top notch opera stars.

In the male lead will be Joseph Prentiss who has appeared in the last two seasons of the society's past productions. Others in the last are Laurier Picard, Betty Ross, Pauline Parker, George Hayman, and others. A strong singing chorus with many new voices will be added to the vocal forces. Her chief teacher was the well-known violin teacher of Meiji Elson Heftet, Zimbalist, Mstislav Rostropovich, and others. She has appeared in recitals in Canada, the United States and in most of the large cities of this country and the Dominion. She has also performed twice with the Boston Symphony Orchestra. She returned to this country last December and her engagement at Edmonton has been a success.

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KATHLEEN PARLOW, famous Canadian violinist and rated as unsurpassed among contemporary

2 Pacific Coast Liners Sold To Great Britain

SAN FRANCISCO, March 15 (AP)—Two more United States liners—the old H. F. Alexander and her sister ship, the Emma Alexander—have been sold to the British Ministry of Shipping and will be rechristened for the Empire's war service.

These 28-year-old vessels, laid up since 1936 at Alameda, served for years in a broad sense, but as a greyhound of the Pacific," once

set a record of four days and six

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Emma Alexander was operatic

soprano of the Canadian

National Opera Company,

HITLER'S HOPES FRUSTRATED IS BRITISH BELIEF

Dr. WALLACE CARROLL,
London, March 15—(UPI)—The British press hinted today that Adolf Hitler's hopes of preparing a major blitzkrieg in the Balkans has been frustrated.

The authoritative London Times, the old H. F. Alexander and her sister ship, the Emma Alexander—have been sold to the British Ministry of Shipping and will be rechristened for the Empire's war

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These 28-year-old vessels, laid up since 1936 at Alameda, served for years in a broad sense, but as a greyhound of the Pacific," once

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hours from San Diego to Port Moresby, Australia.

Emma Alexander was operatic

soprano of the Canadian

National Opera Company,

which was to stand fast despite the German attack from Bulgaria.)

The authoritative aviation journal said that the "next week or two probably will show that the military initiative seized by the British in Mediterranean will not be exhausted."

The Aeroplane said that the bombers allowed men and machines to be assembled upon the Greek frontier without let or hindrance.

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SECOND SECTION

"Y" WORKING AT LIMIT IN WAR EFFORT

R. S. Hosking, General
Secretary, Is Edmon-
ton Visitor

The V.W.L.A. is doing every-
thing in its power to help the
welfare of civilian and military
personnel in the present criti-
cal situation. Mr. R. S. Hosking,
general secretary of the national
organization, is here. He is visiting
the city on an inspection tour across
the Dominion.

A native of the East Coast, Mr.
Hosking is a well-known figure
private in the 12th Infantry Brigade;
he was chief personnel officer of
the Toronto municipal court and
part of the family court. He is a
graduate in arts at the University
of Toronto.

You may have seen Y.W.L.A.
in Canada. It includes 75 local centers
with a laymen's staff of over 11,000
persons. Mr. Hosking stated.

Continued on Page Twenty-Three

ABOUT DOZEN STEEL HATS ARE DONATED

The response to the call sent out
by the Edmonton branch of the
Canadian Corps Association of the
Last Division, asking that men who
met has been lawfully to date,
Secretary Arnold Taylor said Sat-
urday, "We have received many letters
shipped to England for the use of
the civilian population in the

Army. A dozen have been re-
ceived to date, Mr. Taylor said.
Persons wishing to donate helmets
should do so. Those who do not
possess them as souvenirs of the
First Great War—should remit
\$5.00 to the Canadian Corps Asso-
ciation, 1000 10th Street, Suite No. 8
Canada Permanent building.

Those who do not have
and can't afford to send
the better, Mr. Taylor said.



I Saw Today

LAWRENCE CARRIGAN
bound for the Civic Block and a

AND
SABU Ellington, leaning a cigarette
on his chin, Barbara Nash
in the downtown shopping district,
Kathleen Swallow crossing
Yeekeye, absorbed in business
matters in her office; Mary Car-
penter smiling up at a customer;

Ernest Gunderson dashing down 102

Marshall was west on Jasper;

Doris McWhirter doing some
week-end shopping; Edith Critch-
kash dashing to work at an early
hour.

From The Gallery

By STAN ROSS

STARK drama faced the leg-
islature yesterday afternoon.
Debt legislation hung
in the balance and only sec-
ondly will it be resolved.

In Edmonton, it had been
rumored that Mr. Justice O'Connor
might deliver a judgment on
the validity of the Debt Adju-
stment Act on Saturday.

Mr. Justice O'Connor rejected
submissions by counsel for the
plaintiff that the debt adjustment
was not valid because it was
deemed to be interest; that it was part
of the general Social Credit scheme,
and with property and civil
rights outside.

He held that the subject of the
Appeal was planning to close in
on the same subject on Monday.

ACCUSED INSOLVENCY

The Debt Adjustment hung in
balance with every session present
and preceding few at that. What was to
be done?

The session opened and from
almost the moment it stood forth—the Minister of Municipal
Affairs—told the House Mr. Mac-
Donald, but our hope. The Governor ad-
vised swiftly to this place so let's
get on with the debate. The Suppression Act of 1941 with-
out delay, and save our face and
Debt Adjustment Act until a
later date.

The fight was independent
of the right of him. Independents
is the left of him. Independents
from him shamed and dis-
credited him. His legacy still
the clock ticked on closer and
closer.

The bill had to be amended to
reduce the length of the stay pro-
posed against the Debt Adjustment act.

The rule of the House had to be
busted.

The members talked and talked,
and the old ticked and ticked and
worked and the speaker wished that he could go out and have a
nap.

The second reading was won-
derful—more than the final plunge and over protest division
bell and countless question
the plunge continued.

The bill is read for the third
time, the clerk chanted. The now

Continued on Page Sixteen

WOODWARD WILL TELL OF BATTLE ACROSS OCEAN

Edmontonians are looking for-
ward to the address to be given
by the left of him. Independents
in the left of him. Independents
from him shamed and dis-
credited him. His legacy still
the clock ticked on closer and
closer.

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bell and countless question
the plunge continued.

The bill is read for the third
time, the clerk chanted. The now

Continued on Page Sixteen

Brig. F. W. Harvey
Inspects C.O.T.C.

Brig. Frederick W. Harvey, V.C.,
M.C., officer commanding military
district 13, arrived in the city Fri-
day evening to inspect the Canadian
Officers' Training Corps and the
University of Alberta Officers' Cor-
ps. He is accompanied by Maj.
D. G. L. Cunningham, staff officer.

Dr. A. A. Deegan
DENTIST

Formerly of Portage la Prairie,
Man., Dr. Deegan has come to
Edmonton to inspect the dental
offices of the Royal Canadian Air
Force.

208 Telephone Building

Phone 25113

EDMONTON CONSTITUENT SOCIAL CREDIT ASSOCIATION

Grand Reception and Dance

St. Patrick's Night—March 15th

Entertainment 8-10 p.m.

Mrs. Barclay's Orchestra

Tickets 35¢

Phone 25113

Jasper at
166th Street

Loveseth

Phone
25113

"One Call Does It All"

IT'S COMPLETE SERVICE

- Battery Repairs
- Tune-up Service
- Radiator Service
- Tires
- Ignition Service
- Brakes

For your appointment, Call, Write or Phone 21747

JACKSON BROS., Jewelers Ltd.
OPTICAL DEPARTMENT

902 Jasper Ave., Edmonton, Alta.

We are a service organization in the field of Optics and Optical Services. We offer you a wide variety of services, including eyeglasses, contact lenses, and other optical services.

For your appointment, Call, Write or Phone 21747

Lees Dental Laboratory

Address: 801 10th Street, Edmonton, Alta.

Suite 4, Benson Block

Phone 25113

TRUCKS

Large Ones

All Guaranteed and Reduced in Price in Spite of the Fact that the Trend of Prices Is Upward

1939 FARGO 2-ton, 137'-
70000 miles. \$1125

1939 FORD 1-ton, 157'-W.B.
10175

1938 FORD 2-ton, 157'-W.B.
825

1938 FARGO 1-ton, 157'-
8500

1938 FARGO 1-ton, 157'-
8500

TRUCKS

Small Ones

All Guaranteed and Reduced in Price in Spite of the Fact that the Trend of Prices Is Upward

1938 CHEVROLET 1-ton, 137'-
70000 miles. \$795

1935 CHEVROLET 1-ton, 137'-
\$550

1938 FORD 1-ton, 137'-W.B.
8625

1938 FARGO 1-ton, 137'-
8595

1937 FORD 1-ton, 137'-
8525

FEDERAL GUARANTEE

Kenn's Service Garage

With New Test Stand

Chrysler, Plymouth, Fargo Distributors

Used Car Lot: Half Block North of Jasper 102nd Street

"Established 1922"

AUCTION SALES

LIST OF SALES

By
CLYDE S. SMITH

MONDAY, MARCH 12—Stettler, Rocky

Mountain, 100 miles northeast of Rocky

Mountain, 100 miles west of Lethbridge.

TUESDAY, MARCH 13—Sask. C.

Houston, 100 miles southwest of Estevan.

WEDNESDAY, MARCH 14—K.L. EDMONTON

One-half mile west of Spruce Grove, Seven

Hills, 100 miles east of Edmonton.

THURSDAY, MARCH 15—M.D. B.

Calgary, 100 miles west of Lethbridge.

FRIDAY, MARCH 16—M.D. B.

Calgary, 100 miles west of Lethbridge.

SATURDAY, MARCH 17—M.D. B.

Calgary, 100 miles west of Lethbridge.

SUNDAY, MARCH 18—M.D. B.

Calgary, 100 miles west of Lethbridge.

MONDAY, MARCH 19—M.D. B.

Calgary, 100 miles west of Lethbridge.

TUESDAY, MARCH 20—M.D. B.

Calgary, 100 miles west of Lethbridge.

WEDNESDAY, MARCH 21—M.D. B.

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THURSDAY, MARCH 22—M.D. B.

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FRIDAY, MARCH 23—M.D. B.

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MONDAY, MARCH 26—M.D. B.

Calgary, 100 miles west of Lethbridge.

TUESDAY, MARCH 27—M.D. B.

Calgary, 100 miles west of Lethbridge.

WEDNESDAY, MARCH 28—M.D. B.

Calgary, 100 miles west of Lethbridge.

THURSDAY, MARCH 29—M.D. B.

Calgary, 100 miles west of Lethbridge.

FRIDAY, MARCH 30—M.D. B.

Calgary, 100 miles west of Lethbridge.

SATURDAY, MARCH 31—M.D. B.

Calgary, 100 miles west of Lethbridge.

SUNDAY, APRIL 1—M.D. B.

Calgary, 100 miles west of Lethbridge.

MONDAY, APRIL 2—M.D. B.

Calgary, 100 miles west of Lethbridge.

TUESDAY, APRIL 3—M.D. B.

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Calgary, 100 miles west of Lethbridge.

TUESDAY, JULY 29—M.D. B.

Calgary, 10

FIRST 90 CARTOONS MUST BE POSTMARKED BY MIDNIGHT TONIGHT!

When the clock rolls around to Midnight tonight, the Game of Check will be closed forever to new contestants. At that time, it will be a closed corporation. You will either be in or be out. You will either be in line for the \$500.00 First Prize, or you will have passed up this opportunity for good and all.

KEEP UP WITH THE CONTEST!

Probably most contestants have by this time already mailed in their answers. To them we say, keep up with the contest each and every day. No cartoons will be reprinted in the newspaper. If you miss any, you can obtain them by mailing 3¢ in coin for each panel of 3 cartoons, together with a SELF-ADDRESSED STAMPED ENVELOPE, to Contest Editor, Game of Check, THE EDMONTON BULLETIN, or you can call for such cartoons in person at the newspaper office.

SAVE CARTOONS 91-180!

None of the cartoons which appeared this week are to be sent in now. They, together with all cartoons which will appear from now on, up to and including No. 180, should be saved until the second deadline on Saturday, April 19th, 1941. With the printing of the 180th cartoon, complete instructions will be given as to just how to mail in this second batch. As a matter of fact, we can tell you right now, the same procedure will be followed.

YOUR LAST CHANCE TO ENTER!

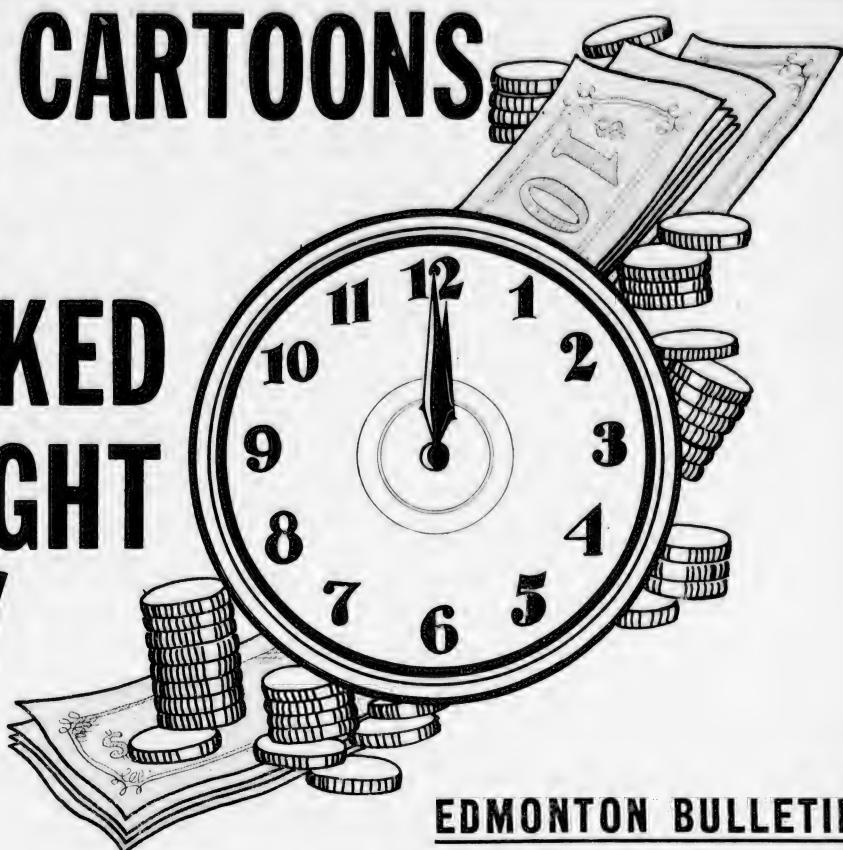
If you haven't mailed in your cartoons yet, we just want to repeat what we have constantly cautioned: Be sure to mail in the 90 cartoons together with the Identification Form a few hours ahead of 12 Midnight—in time for your envelope to bear a postmark of 12 midnight. IT'S THE POSTMARK THAT WILL COUNT—not the time of mailing!

And once more we say be sure to affix sufficient postage stamps to carry your entry to us—if you live within the city limits and 7¢ if you live outside the city limits.

BE SURE TO PRINT YOUR NAME AND ADDRESS ON THE IDENTIFICATION FORM

This Identification Form is our only way of telling whose cartoons are whose! Don't make the mistake of mailing in your cartoons without it! Clip and fill out the Identification Form NOW and mail it in with your 90 cartoons.

Best wishes to every contestant. You will find the next three cartoons in Monday's Bulletin.



EDMONTON BULLETIN

TODAY'S CARTOONS

CLIP AND SAVE TODAY'S CARTOONS PRINTED BELOW—DO NOT SEND THEM IN NOW!

106



The Correct Answer to This Question Is Found Below...Check It!
A CANADIAN ANIMAL RUSSIA
A PROFESSIONAL FOOTBALL TEAM A CONSTELLATION

107



The Correct Answer to This Question Is Found Below...Check It!
DR. CHRISTIAN DR. WATSON
DR. KILDARE DR. JONES

108



The Correct Answer to This Question Is Found Below...Check It!
THE PIXIES THE CINEMA
THE CAMERONNS THE TALLY-HO

The GAME of *Check* ✓

FIRST PRIZE \$500.00 CASH

SECOND PRIZE "COLDWALL" FRIGIDAIRE

THIRD PRIZE "KROEHLER" CHESTERFIELD SUITE

And 257 other Cash and Merchandise Prizes in the contest has an equal chance to win. But read every word in this announcement —then go into ACTION! There's no time to lose. Hurry! Hurry! Hurry!

will go to 260 winners in this fascinating Bulletin QUIZ Contest. There is no reason in the world why YOU should not WIN ONE OF THESE PRIZES. Everybody competing

POINTS TO REMEMBER!

1. Check every answer. A blank is a wrong answer!
2. Neatness does not count. Do not decorate your answers. No necessity to clip your answers together.
3. Arrange your cartoons in numerical order, all facing the same way.
4. Make sure that you PRINT your name in the Identification Form. Make sure that you enclose the Identification Form with your answers.
5. Do not send in this week's cartoons on time.
6. Make sure that you affix sufficient postage to your envelope.
7. Do not write your name on the cartoons themselves.
8. If you bring your answers to this office, they must be delivered by 8:30 p.m., Saturday, March 15, 1941. If you mail your answers, they must be postmarked not later than 12 Midnight, Saturday, March 15, 1941.

IMPORTANT!

*You Must Fill In And Mail
Identification Form
With Your Answers*

IDENTIFICATION FORM

MAIL OR DELIVER TO
CONTEST EDITOR, GAME OF CHECK
THE EDMONTON BULLETIN

Dial 26121—The Bulletin
Alberta's Best
Want Ad. Medium

Edmonton Bulletin

EDMONTON, ALTA., MARCH 15, 1941

Dial 26121—The Bulletin
Alberta's Best
Want Ad. Medium

Little Orphan Annie



Maw Green



Service to its constantly increasing army of readers has brought wide recognition. Its news is brief and pithy, easy to read, accurate and fair, and well written, while its

excel in every department. In illustration, comics, women's activities, editorials, sports, serials and short stories, markets, finance, constant improvement has made The Bulletin

Bulletin

Features

Supreme

Alberta's Greatest Saturday Comic Pages

EDMONTON ALBERTA SATURDAY, MARCH 15, 1941

TM REG U.S. PAT. OFF THIS CURIOUS WORLD

NOW AND THEN!

LOOKING BACK, WE FIND THAT THE LIFE OF THE PIONEER WAS VASTLY DIFFERENT FROM OUR OWN



HE LIVED IN FEAR OF LOSING HIS SCALP! TODAY WE WORRY ABOUT LOSING OUR HAIR.

by WILLIAM KELLOGG

THE PIONEER CLEARED THEIR LAND OF ROCKS TODAY. WE BUY ROCKS AND PUT THEM ON OUR LAWNS.



THE PIONEER PITCHED HIS CAMP BY THE RIVER SIDE WHEN NIGHT CAME. TODAY, WE PITCH OUR TAN CANS THERE AT NIGHT!



EARLY PLAINS MEN THRILLED TO THE SOUND OF LONGHORNS... ON THE RANGE! TODAY, WE HEAR MUSICAL HORNS, OFF KEY



3-16

THE PIONEER WELCOMED A THREE-MONTH-OLD NEWSPAPER...



BUT TODAY... WE WANT OUR NEWS THE DAY IT HAPPENS.

HOTEL DE SNOOTY 2 MILES AHEAD



PIONEER TRAVELERS KEPT ON THE TRAIN BY READING NATURE'S SIGNS! TODAY, WE DO IT BY READING MARKERS AND BILLBOARDS

COPIE 1941 BY IMA SERVICE, INC.

FRECKLES AND HIS FRIENDS

by Glascow



AN' IT MUSTA JUS' HAPPENED! IT'S ONLY BEEN OUTTA TH' OVEN A FEW MINUTES!



HMM...



FLORENCE TELLS ME THAT ONE OF YOU TOOK HALF AN APPLE PIE! WHO DID IT?



IN DETECTIVE STORIES, MOM, THE ONE YOU LEAST SUSPECT IS USUALLY THE GUILTY ONE!



THAT WOULD SEEM TO INDICATE YOUR FATHER!

WHO ME? WAIT A MINUTE... THERE'S STILL ANOTHER THEORY USED IN SOLVING CRIMES!



THE FELLOW WHO TRIES TO BLAME SOMEONE ELSE IS FREQUENTLY THE GUILTY PARTY.



AND SOMETIMES THE GUY WHO REFUSES TO TALK IS THE ONE WHO COMMITTED THE CRIME!



I'LL GIVE THE GUILTY PARTY A CHANCE TO RETURN THE STOLEN PROPERTY BECAUSE I KNOW HE HASN'T HAD TIME TO EAT IT YET!



WHEN THE LIGHT GOES ON AGAIN, I EXPECT THE PIECE OF PIE TO BE PUT BACK ON THE TABLE!

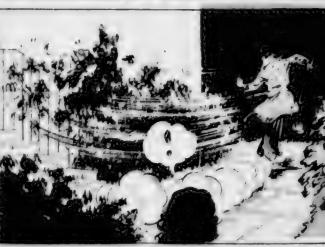
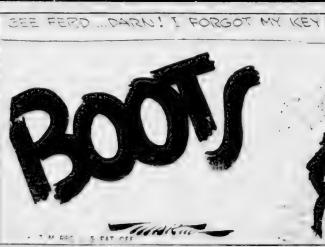
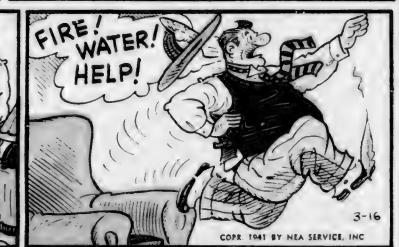


TUSH-TUSH! I DON'T CARE TO HEAR ANY MORE SCIENTIFIC THEORIES.... ALL I KNOW IS THAT HALF AN APPLE PIE IS MISSING!!

Alberta's Greatest Saturday Comic Pages

EDMONTON, ALBERTA. SATURDAY, MARCH 15, 1941

OUR BOARDING HOUSE



MAJOR HOOPLE



"This

old world of ours is full of strange people; strange animals; strange facts and strange fancies. Old Mother Nature works wisely and well, but sometimes her ways are too deep, too

Curious

for us to fathom. But there's a way to keep in touch with the vagaries of nature and learn the whys and whereabouts of her strange ways. Daily in The Bulletin, "This Curious

World"

Resistance Stiffened

Fate Of Italy's East
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Edmonton Bulletin

An Independent Newspaper In Public Service

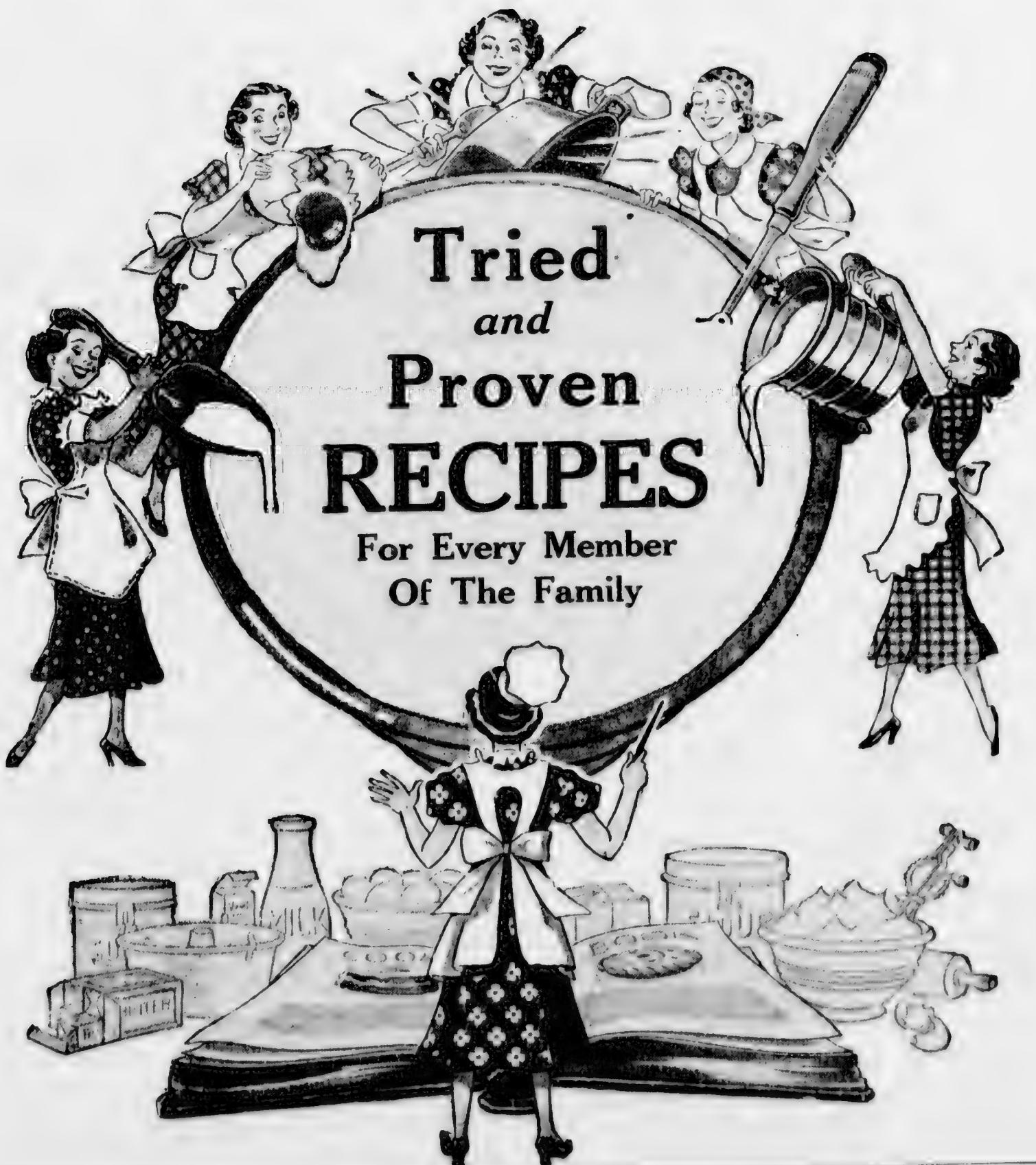
FOURTH SECTION

EDMONTON, ALBERTA SATURDAY, MARCH 15, 1941

20 PAGES

1941 COOK BOOK

3rd Annual Edition





The World's Finest...

Your Family's Favorite!

Sunland SODAS

Easy to fix up a tasty snack with Sunland Sodas

Try this Delightful

RECIPE

SALMON LOAF

1 can of salmon
2 eggs (beaten)
1 cup of Sunland Crackers broken
1 teaspoon salt
A little pepper
2 tablespoons butter
2 tablespoons of vinegar

THE grand extra flavor contained in Sunland Sodas make them the ideal in-between-meal snack for every occasion . . . for unexpected guests . . . for the family and of course . . . especially for the children

Sunland Sodas can be served in a hundred different ways at most any time of the day. Always crisp and fresh, what a taste thrill they are when served with soups, jellies, salads, jams and cheese! Sunland Sodas have a delicate nut-like flavor with tomato juice and beverages. And don't forget to be the modern hostess and serve crisp, dainty Sunland Sodas with a plate of cheese when your friends drop in for cards.

Sunland Sodas are so handy! You can count on them always to be your all-purpose cracker for all occasions.

Reach for SUNLAND
SODAS on Every Occasion

Ask for **SUNLAND**
HONEY GRAHAM WAFERS



A Taste You'll Never Forget!

When You Order Biscuits
Say Sunland

SUNLAND BISCUIT CO. LTD.

EDMONTON

The Only Independent Biscuit Company in the Three Prairie Provinces

Bulletin Readers—Here's Cook Book Table of Contents

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Desserts

STRAWBERRY SHORTCAKE

1 tablespoon sugar
1 tablespoon butter
1 egg
 $\frac{1}{2}$ cup milk
2 cups flour
2 teaspoons baking powder

Mix into a soft dough, pat out with hands and cut out in circles. Makes eight biscuits. Serve with cream.

ICE CREAM

1 cup coffee cream or top milk
2 eggs
 $\frac{1}{2}$ cup sugar
1 cup cream, whipped
 $\frac{1}{4}$ teaspoon salt
1 tablespoon vanilla

Scald cream or milk and blend eggs and sugar and stir constantly for about five minutes until mixture coats the spoon. Cool, then pour into cold refrigerator tray and let stand to a mush about 15 minutes. Don't let it freeze hard. During the chilling of custard place bowl and beaters in Norge to chill prior to whipping. Cool cream and whip until stiff, add salt and flavoring and fold custard into it. Place in cold freezer tray, setting cold control at highest number it should freeze under general condition in a maximum of 60 minutes.

FUDGE FROSTING

3 tablespoons brown sugar
1-2 cup cream or rich milk
2 tablespoons butter
1 square Baker's unsweetened chocolate cut in small pieces

Boil together for 2 minutes. When cool add sifted cup sugar until thick enough to spread.

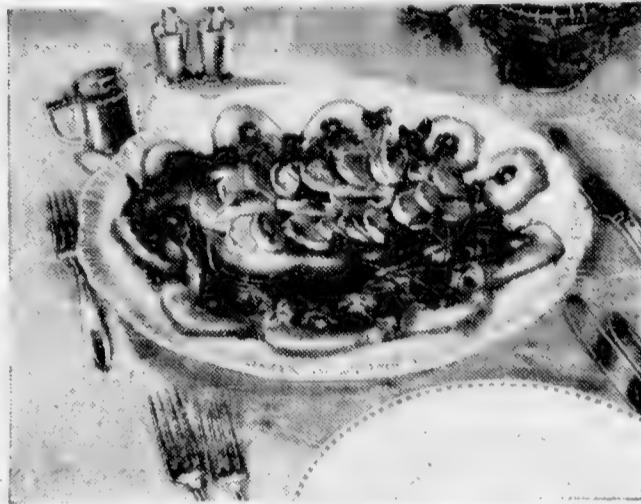
CHERRY ROLLS

1 $\frac{1}{2}$ cups flour
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
2 tablespoons butter
 $\frac{1}{2}$ cup milk
2 cups pitted and strained cherries

Soft dry ingredients together three times, cut in shortening, add milk gradually, mix in soft dough. Roll $\frac{1}{4}$ inch thick. Cover with cherries. Roll and press edges together. Cut in $1\frac{1}{4}$ inches. Put in greased pan, pour cherry sauce over and bake in oven of 425 degrees F. 30 minutes.

CHERRY SAUCE

Cook 1 cup sugar, 1 cup of cherry juice, 1 tablespoon of flour and 1 cup of water 1 minute. Add 1 tablespoon butter.



APPLES WITH BAKED HAM

1 slice of uncooked ham (about $1\frac{1}{2}$ inches thick)
1 teaspoon dry mustard
2 teaspoons vinegar

Trim rind from ham. Mix mustard and vinegar together, and spread on ham. Slice apples thinly and spread its layers on ham. Sprinkle with brown sugar and dot with butter. Bake in a moderate oven (350 F.) until ham is tender—about 45 minutes.

NEVER-FAIL CREAM PUFFS

$\frac{1}{2}$ teaspoon baking powder
1 cup butter
1 cup boiling water
1 cup flour
4 eggs

Place butter and water in a pan when it boils, add 1 cup of flour sifted with the baking powder, stir briskly till it leaves the side of the pan. Remove from fire, let cool for a few minutes, stir in the 4 eggs one at a time. Drop by small tablespoons on a greased baking sheet, leaving enough spaces for them to rise. Cook first in hot oven for 10 minutes, then lower heat a little and let cook for 15 minutes longer. When cool, split and fill with whipped cream or cream filling.

Cream Filling—Put 2 cups of milk in saucepan to boil. When boiling, add 2 tablespoons of cornstarch, 1 cup of sugar, 1 teaspoon of vanilla dissolved in a little milk, add piece of butter size of an egg yolk, fill in cream puffs.

COCONUT BANANA SNOW

3 bananas cut in small pieces
 $\frac{1}{2}$ cup powdered sugar
2 teaspoons lemon juice
1 egg white stiffly beaten
 $\frac{1}{2}$ cup cream, whipped
 $\frac{1}{2}$ cup coconut

Combine bananas, sugar and lemon juice; chill. Force through a sieve. Fold pulp into egg white, then fold in cream and coconut.

RAISIN APPLE COBBLER

4 cups plain apple sauce
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
1 cup seedless raisins
 $\frac{1}{2}$ teaspoon allspice

Mix ingredients together, place in a baking dish and set in the oven to heat.

BATTER

$\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup sugar
1 egg
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cups flour
2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon lemon extract

Cream sugar with shortening, add beaten egg and milk, add flour sifted with baking powder and salt. Beat well, add lemon extract, mix well and then pour over the hot raisin-apple sauce. Bake in moderate oven (350 degrees F.) about 40 minutes. Serve hot or cold with whipped cream.

BLACKBERRY DESSERT

Stew $\frac{1}{2}$ lb. blackberries in a very little water and sugar to sweeten. When cooled mash with fork. Mash 3 ripe bananas and mix them with blackberries. Add 2 tbs. lemon juice and stir in $\frac{1}{2}$ pint cream or custard. Sprinkle a little dessicated coconut on top.

RICE FLUFF

1 cup rice
 $\frac{1}{2}$ cup sugar
Pinch of salt
1 qt. milk

Cook until rice is very tender. Let cool. When cold add 1 cup heavy cream whipped until stiff. Sweeten and flavor to taste. Stir lightly into the rice, serve with maple syrup.

BAKED PEARS

Get as many pears as you like, of firm, medium-sized pears. Place the pears in a baking dish. Sprinkle with brown sugar. Add a piece of stick cinnamon, or a few cloves. Then add water to cover the bottom of the pan; baste often. When tender, remove the pears to a glass dish. Cook down the syrup, and pour over the pears. Then serve cold or with ice cream.

LOVELY DESSERT

Dates cut in quarters, grapes cut in halves, chopped walnuts. Mix with whipped cream. $\frac{1}{2}$ pint serves four persons.

PINEAPPLE RICE

Cook 1 cup rice. When done add 1 cup sugar, 1 large tin grated pineapples. Whisk until well mixed, then let stand in whipped thick cream and mix until ready to serve. Garnish with whipped thick cream and cherries and serve.

PINEAPPLE ROUNDS

Cut flaky or puff pastry in circles and bake in a hot oven. When pastry is cold, whip rich cream until still, sweeten it slightly and flavor with vanilla. To one cup of cream add 1 cup of crushed pineapple. Place a spoonful of the fruit cream on half the circles of pastry; cover with a second portion of pastry; top with sweetened and flavored whipped cream and serve at once.

STRAWBERRY CURLS

2 cups flour
3 teaspoons baking powder
1 egg well beaten
1 tablespoon sugar
 $\frac{1}{2}$ cup milk
2 tablespoons melted butter

Mix dry ingredients in bowl, add egg mixed with milk and sugar and mix well. Roll or flatten base about $\frac{1}{4}$ inch thick. Spread with melted butter. Cover with fresh sliced strawberries (about 1 pint) and sprinkle with sugar. Roll up like jelly roll. Cut in 1 inch slices and put in well greased muffin pans. Bake about 20 minutes in hot oven. Turn out at once.

DESSERT "GINGERBREAD"

1 $\frac{1}{2}$ cups flour
 $\frac{1}{2}$ teaspoon salt
1 teaspoon soda
1 teaspoon ginger
1-2 cup shortening
 $\frac{1}{2}$ cup sugar
1 egg
 $\frac{1}{2}$ cup molasses
 $\frac{1}{2}$ cup boiling water

Sift flour, salt, soda and ginger. Cream shortening and sugar, next add unbeaten egg and beat well. Add molasses then add dry ingredients. Stir in boiling water and bake about 30 minutes. Serve when cold with whipped cream sweetened and mixed with crushed pineapple or with whipped cream alone.

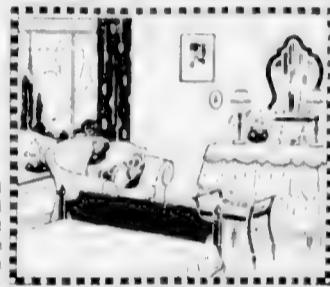
SHORTCAKE

2 cups flour
3 tablespoons baking powder
 $\frac{1}{2}$ teaspoon salt
2 teaspoons sugar
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup milk

Take fresh strawberries or canned strawberries for this recipe.

TENNESSEAN PIE

Use 1 cup of shortbread or pie crust. Cut in 12 pieces. Take 12 oz. one box of whipping cream and one cup of broken pecans. Cook in oven (350 F.) until brown. Break into pieces. Beat 12 eggs. Add to pecans with a little sugar and brown in oven after spreading on pie.



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It is easy to bind up or scallop with Priscilla. It will pucker, because it is folded on a true bias. Thirty-five guaranteed fast colors in fine lawn (with thread to match) and a wide range in silk and gingham chevrons from which to choose.

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For Beauty of Home and Years of Service

"Tropix" Venetian Blinds Are Made Right Here in Our Own Factory

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Bread

GOOD BREAD

2 cakes yeast
2 tablespoons sugar
1 quart lukewarm milk and water
2 tablespoons melted shortening
1 teaspoon salt
3 quarts flour

Dissolve yeast and sugar in milk and water, add shortening and 2 cups of flour. Beat till smooth, then add rest of flour and salt. Knead until crusty. Put in greased cake pan and set aside in warm place until light, about 1½ hours. Turn out and knead again and mold loaves. Place in greased pans ½ full, cover and let rise 1 hour or till double in size. Bake 45 to 60 minutes in moderate oven.

NUT BREAD

3 cups flour
1 cup sugar
1½ teaspoon salt
4 teaspoons baking powder
1 cup walnuts
1 egg
1½ cups milk
3 tablespoons melted butter

Soft measure flour, sift with sugar, baking powder and salt. Chop and dredge nuts in part of flour. Add milk and melted butter to wet ingredients, add nuts and pour into greased loaf pan. Let raise 20 minutes. Bake 55 minutes at 350 degrees (or 40 minutes for 2 small ones).

DATE LOAF

1 cup dates
Pour 1 cup boiling water over dates, let stand and cool, then add 1 teaspoon soda
1 cup brown sugar
1 large tablespoon butter
2 eggs
vanilla
½ cup walnut meats
2 cups flour

NUT BREAD

1 cup brown sugar
1 tablespoon lard
1 egg
½ teaspoon salt
2 cups graham flour
1 cup white flour
1 cup raisins
½ cup nut meats
1½ cups sour milk
1 teaspoon baking soda
Fruit in slow oven

HOT WATER GINGERBREAD

1½ cups flour
1 teaspoon of soda
1½ teaspoon of salt
1½ cups brown sugar
½ cup fat (butter or lard)
2 eggs
½ cup molasses
1 cup boiling water

**APPLE TAPIOCA**

½ cup fine tapioca or sago or
½ cup pearl tapioca
½ teaspoon salt

3 cups milk
6 small apples
Brown sugar

Cook tapioca with salt and milk in top of double boiler until tapioca is tender.

Core and pare apples. Stick three or four cloves in each. Arrange apples in buttered baking dish. Fill cavities with sugar and pour cooked tapioca over apples. Bake in a moderate oven until apples are tender. Serves 6.

If using pearl tapioca or sago, soak in some of the milk for several hours before cooking.

RAISIN LOAF

Take ½ pound of white sugar and 1 pound of butter; beat these with the hand well together to a cream; add 4 eggs, one at a time, and beat out each one with the butter and sugar. Lightly mix in 1 pound of flour, previously mixed with 1 teaspoon of baking powder, then lightly mix with the whole ½ pound of raisins. Bake at once thoroughly in a quick oven. This makes two most delicious loaves.

NUT LOAF

1 egg
1 cup granulated sugar
1 cup sour milk
1 teaspoon soda
1 cup nuts
1 cup dates
2 cups flour
2 teaspoons baking powder
salt

Let raise 20 minutes. Cook 1 hour

COFFEE GINGERBREAD

cup lard and butter mixed
1 cup sugar
1 cup molasses
1 cup sour milk
1 teaspoon soda
1 teaspoon boiling water
2 teaspoons cinnamon
2 teaspoons ginger
1 teaspoon cloves
1 teaspoon nutmeg
½ teaspoon salt
3 cups flour
½ teaspoon baking powder

Melt shortening; put molasses full of bubbles. Cream shortening well, pour on hot melted blend in sugar and beat. Then add molasses. Add sugar, sour milk the eggs; add this to yeast mixture and boiling water. Mix well to combine well. Sift in 1 cup flour. Sift together flour, baking powder and salt. Work in add to

powder, soda, spices and salt and add to wet mixture. Beat briskly. Bake in a greased shallow pan 40 minutes in 350 degrees Fahrenheit oven. May be served as a dessert. Cut in squares and serve with whipped cream or a rich sauce.

QUICK COFFEE CAKE

Mix 2 cups flour, 4 teaspoons baking powder, ¼ teaspoon salt 3 tablespoons shortening and 1 cup milk. Beat thoroughly, add ¼ cup raisins. Spread in greased pan. Sprinkle a mixture of 1 tablespoon cinnamon and 2 tablespoons sugar over the top. Bake 20 minutes in moderate oven.

COFFEE CAKE

1 cup milk
1 tablespoon sugar
2 teaspoons baker's yeast
3½ cups flour
4 tablespoons shortening
½ cup sugar
2 eggs
½ teaspoons salt
4 tablespoons butter
1-3 cup brown sugar
½ cup rolled cracked crumbs
chopped nuts
1 teaspoon cinnamon
candied cherries

Method: Heat milk to scalding point, add 1 tablespoon sugar and cool to lukewarm. Crumble in yeast and let stand till dissolved. Mix in 1½ cups flour, beat till very smooth, cover and let rise in a warm place until very light and fluffy. Cream shortening well, pour on hot melted blend in sugar and beat. Then add molasses. Add sugar, sour milk the eggs; add this to yeast mixture and boiling water. Mix well to combine well. Sift in 1 cup flour. Sift together flour, baking powder and salt. Work in add to

flour, 1 cup, to make a soft dough and salt together and add rolled oats. Cut in shortening until well mixed. Break the egg into this and mix in crumbs and sugar, add spice. Then roll out dough to a rectangle, spread with butter and sugar and crumbs and spice. Roll up like a jelly roll. Then let it rise again. Then bake.

DATE AND NUT LOAF

1 cup dates, cut up fine, cover with 1 cup boiling water, let stand till cool; 1 cup brown sugar, ¼ cup butter, 1 egg, 1 teaspoon vanilla.

Mix well, then add water and dates. 1½ cups flour, ½ teaspoon baking soda, ½ cup chopped walnuts. Bake in moderate oven for 1 hour.

DATE SANDWICH LOAF

1½ cups rolled oats
1½ cups pastry flour
3 teaspoons of baking powder
1 egg
¼ teaspoon salt
1 cup brown sugar
½ cup vegetable shortening

Sift the flour, baking powder

RAISIN NUT BREAD

1 cup seedless raisins
1 egg
1 cup milk
1 cup sugar
3½ cups flour
4 teaspoons baking powder
1 teaspoon salt
½ cup chopped nut meal

Rinse raisins and drain thoroughly. Beat egg, add milk and sugar. Add flour sifted with baking powder and salt. Add nuts and raisins and mix well. Pour into a greased paper lined bread pan (or use baking powder tins if you want bread to cut in round slices). Let stand 20 minutes. Bake one hour in a very moderate oven, 350 degrees.

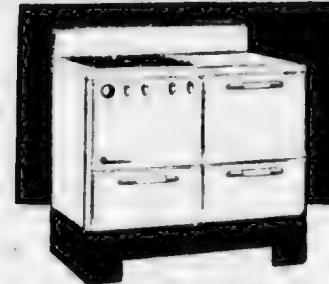
WOODWARD

THE BEST FOR LESS

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FOR THE MODERN HOME

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MOFFAT GAS RANGES

SPEED AS YOU LIKE IT—You can cook the way you like on a Moffat Gas Range—fast, slow, with water or without.

MOFFAT ROPER BROILERS—Laboratory tests prove this broiler to be 25% faster than most broilers now in use. Broiler capacities are 43% greater—more food can be cooked more economically.

LARGE FLAME FOR LARGE UTENSILS—When you use a large utensil, you can achieve the same efficient result—it's a simple matter to turn the flame to the proper density for ANY utensil.

HIGH EFFICIENCY OVEN BURNER—In tests this modern Super-Speed, low temperature burner effects food saving up to 30%. Fuel consumption is reduced up to 46%, and it's 40% faster than the average burner in use today.

Priced from

\$89.50 to \$159.00

1941 Kelvinator

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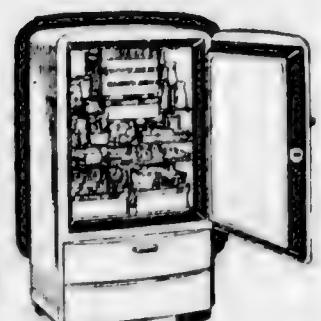
PRICE!

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1. CABINET—The Kelvinator Cabinet's sides and top are formed from one piece of rustproofed steel, then welded to form a solid seamless shell. Not a single piece of wood anywhere. Insulation is sealed in to exclude moisture.

2. FREEZER—Kelvinator High-Speed Freezers are made of rust-proof, acid and stain resistant stainless steel. They are designed to give you almost efficiency both in cooling the cabinet interior and freezing ice.

3. MECHANISM—Quietness and operating economy depend largely upon the mechanism. The Polartherm enviable record of quiet dependable performance is your assurance of better refrigeration over a long period.



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NEW METHOD

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Beverages

CHOCOLATE MILK

1 cup cocoa
1 cup water
1 cup sugar
1/2 teaspoon salt
1 tablespoon butter

Cook cocoa water together until smooth and thick; add sugar and salt; cook a few minutes longer; add butter and vanilla.

RHUBARB WINE

To every quart of rhubarb (stewed); add juice of 1 lemon and 1 quart water. Put 1 pound sugar to 1 quart stewed rhubarb, vary according to strength desired. Place in crock with yeast for 24 hours or till first fermentation is over; must be kept warm; keep covered and don't disturb or shake. Decant and strain juice into large bottles, cork tightly; replace corks as they blow out till second fermentation gradually subsides. Keep in cool place and don't let frost or light come on bottles. When corks cease to blow for about one week decant again into bottles and force corks in tighter till fermentation ceases; finally force corks tightly and wait three months. Siphon and strain liquid and keep liquid 1/4 inch off cork so air won't creep in.

CHOCOLATE MALTED MILK

1 cup chocolate milk
2 tablespoons malt powder
Beat well. Serve it cold or hot.

CHOCOLATE MILK

1/2 cup cocoa
1/2 cup flour
1/2 cup sugar
1/2 teaspoon salt
1 quart boiling water
1 teaspoon vanilla

Mix dry ingredients; add boiling water slowly, cook for 5 minutes and add vanilla. Will keep in jar until used.

EDMONTON BULLETIN — ALBERTA'S OLDEST NEWSPAPER — SATURDAY, MARCH 13, 1948

SHERRY COBBLER

Put in a shaker 5 to 6 spoonfuls of whipped ice, 3 spoonfuls of granulated sugar, 5 glasses of sherry wine, 4 ounces of brandy (cognac), a tablespoon of creme de coco and the juice of a lemon. Shake well. Serve in small glass.

CHOCOLATE MILK

1 pound cocoa
1 pound sugar
5 pints water
1 teaspoon salt

Boil. Make paste of cocoa and add to boiling water. Boil 3 minutes, cool rapidly. Makes 1 gallon. 1 teaspoon of this liquid for 1 glass of milk or more.

A BEVERAGE

Beat 2 eggs well, add 1 cup white sugar, and beat 15 minutes, add grated rind of 1 lemon, juice of 2 lemons and 1 orange; add ice cubes and water to make 8 glasses.

MOCK CHAMPAGNE

(French Recipe)

One bottle of cream soda or ginger ale (very cold), 12 ounces of cognac (brandy), slices of lemon. Pour cognac into two large glasses, add the lemon, pour the cream soda or ginger ale in two halves, stir with a long spoon to have the beverage sparkling. It gives a very agreeable drink.

DANDELION WINE

To 4 quarts of blossoms (washed clean) add 4 quarts of boiling water. Stand 3 days, then put in kettle and cook twenty minutes. Strain and add 4 pounds of sugar, rind of 1 lemon, 2 whole oranges, 2 tablespoons yeast. Let work until quiet and then bottle.

CARAMEL ICING

1 cup brown sugar
3 tablespoons cream
2 tablespoons cold water
Vanilla.

Boil three minutes.

BLACKBERRY ROYAL PARFAIT

2 cups blackberry juice and pulp
Yellow coloring
1 cup blackberries (whole)
1 package lemon jello
2 cups whipped cream
Green cherries
1/2 cup sugar

Beat blackberry juice and dissolve jello. Add sugar. Cool, turn into shallow pan and chill. When chilled shred very fine with fork and add slightly sweetened whipped cream until lavender color. To serve: Add 1 tablespoon sweetened berries in bottom of parfait glasses, then lavender mixture, and top with whipped cream. Place in centre a green cherry and around the cherry petals of yellow whipped cream to resemble a flower. Serve with Spritz cookies.

EGG-NOG

First part: Beat the yolk of an egg with a teaspoon of sugar, add milk to make $\frac{1}{2}$ of a glass. Second part: Beat white of egg until white and fluffy with a little sugar, add to first part, add flavoring or liquor.

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UNFERMENTED GRAPE JUICE

Put grapes in a porcelain kettle, mashing the grapes but pick as almost cover with cold water. Heat tightly as possible. Then work slowly (mashing) and cook until all through. 4 good big cups of the juice is freed. Drain in jelly sugar. Seal tightly, with a wire bag. Measure the juice, add $\frac{1}{3}$ of a cupful of granulated sugar for each quart. Boil for 4 minutes. Bottle and seal.

HOMEMADE GRAPE WINE not sweet enough can be sweetened top. Pull grapes off and fill top.

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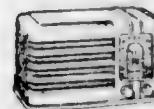
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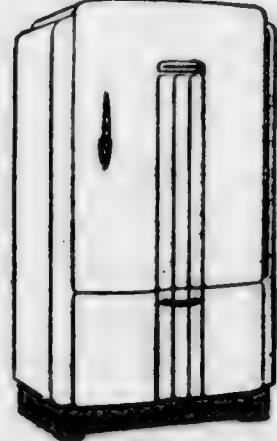
meals automatically cooked while she is away from home or other tasks are right on time—and all done with less effort, of less cost. Free yourself for the important demands the national emergency is making. Organize your time for service. For just a few dollars down you can put G-E Appliances in your home on convenient budget terms.

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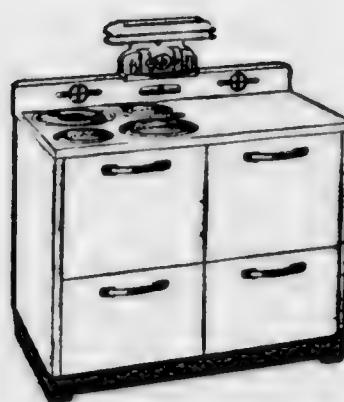


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CANADIAN GENERAL ELECTRIC LIMITED

PAGE EIGHT

Cakes

NUT SPICE CAKE

2 cups flour
2 teaspoon soda
2 teaspoon baking powder
1 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon nutmeg
1/2 teaspoon salt
2-3 cup raisins
1-3 cup chopped nuts
1-3 cup butter
1 cup sugar
2 eggs
1 cup sour milk

Method: Cream butter twice, add dry ingredients, then sugar and nuts. Cream together until well mixed. Add the sour milk, beat again. Gradually add eggs, beat again and sour milk, alternately. Bake in a well greased square pan at 350 degrees for 45 minutes. A few cherries may be used for taste.

ORANGE LAYER CAKE

2 cups sifted cake flour
1/2 teaspoon salt
1/2 teaspoon grated orange rind
1/2 cup butter
1/2 cup sugar
eggs unbroken
1/2 cup orange juice

Christmas Cake Recipe Proved Very Economical

2 cups shortening
1 1/2 pounds brown sugar
1 cup molasses
1 cup strong coffee
Juice and grated rind
of 1 lemon
Juice and grated rind
of 2 oranges
1 cup tart jelly
6 cups flour (1 1/2 pounds)
2 teaspoons cinnamon
1 teaspoon nutmeg
1/2 teaspoon allspice
1 teaspoon soda
3 teaspoons baking powder
3 pounds raisins
2 pounds currants
1 pound citron
1 pound dates
1 pound candied cherries
10 eggs
1/2 pound almonds
shredded

Method: Cream shortening and sugar. Add molasses and coffee. Take out 2 cups of the flour and sift the remainder with the spices, soda and baking powder. Blend in the flour with the reserved flour. Add eggs one at a time. Add the fruit and mix well. Pour in greased paper-lined pans and bake at 325 degrees for 2 hours.

MAN'S CAKE

2 cups flour
1 cup sugar
2 eggs separated
2 1/2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup strong coffee
1/2 cup walnuts moist
1 teaspoon vanilla

WHITE CAKE

1 1/2 cups sugar
3 cups flour
1/2 cup butter
6 teaspoons baking powder
1/2 cups milk
1 teaspoon vanilla
1/2 teaspoon salt
4 eggs whites

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SATURDAY, MARCH 12, 1941

— ALBERTA'S OLDEST NEWSPAPER — EDMONTON BULLETIN

SOUR CREAM SPICE CAKE

1 egg
1 cup brown sugar
1 cup sour cream
1 teaspoon nutmeg
1/2 teaspoon cinnamon
1/2 teaspoon cloves
1 teaspoon baking soda dis-
solved in a little of the
sour cream
1 teaspoon baking powder
2 cups sifted flour
1 cup chopped raisins (may
be omitted)

Bake in oven (400 deg. F.) ap-
proximately 30 minutes. Is deli-
cate and soft. Serve with coffee.

FRIZZ ORANGE CAKE

1/2 cup butter
1 cup granulated sugar
2 eggs (separated)
1/2 cup sour milk
1 fairly large orange
1 cup seedless raisins
2 cups flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon soda dissolved in
1/2 teaspoon hot water
not boiling

Sieve flour and 1/2 cup of
raisins. Add to orange juice
and mix well. Add remaining
flour and raisins. Mix well.

Method: Cream shortening
and sugar. Add molasses and
coffee. Take out 2 cups of the
flour and sift the remainder with
the spices, soda and baking
powder. Blend in the flour with
the reserved flour. Add eggs
one at a time. Add the fruit and
mix well. Pour in greased paper-lined
pans and bake at 325 degrees for
1 hour.

MAN'S CAKE

2 cups flour
1 cup sugar
2 eggs separated
2 1/2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup strong coffee
1/2 cup walnuts moist
1 teaspoon vanilla

WHITE CAKE

1 1/2 cups sugar
3 cups flour
1/2 cup butter
6 teaspoons baking powder
1/2 cups milk
1 teaspoon vanilla
1/2 teaspoon salt
4 eggs whites

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TRAVELLER CAKE

1/2 cup shortening
1/2 cup milk
4 egg whites
1 teaspoon almond flavoring
1/2 cups white sugar
1/2 teaspoon salt
1 tablespoon lemon juice
2 cups cake flour
2 teaspoons baking powder

Cherry Filling: In top of boiler
over boiling water, 2 egg whites
1/2 cup sugar, 1/2 teaspoon salt
1/2 cup water. Beat with egg beater
5 minutes until covering. Remove
from heat. Let stand 5 minutes ready
to spread on cake. Decorate with
cut cherries.

LEMON CURD

1/2 cup butter
1 cup granulated sugar
2 eggs (separated)
1/2 cup sour milk
1 fairly large orange
1 cup seedless raisins
2 cups flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon soda dissolved in
1/2 teaspoon hot water
not boiling

Sieve flour and 1/2 cup of
raisins. Add to orange juice
and mix well. Add remaining
flour and raisins. Mix well.

Method: Cream shortening
and sugar. Add molasses and
coffee. Take out 2 cups of the
flour and sift the remainder with
the spices, soda and baking
powder. Blend in the flour with
the reserved flour. Add eggs
one at a time. Add the fruit and
mix well. Pour in greased paper-lined
pans and bake at 325 degrees for
1 hour.

Follow the Advice of Experts..

PAGE EIGHT

SOUR CREAM CAKE

1 egg and sour cream 1/2 lb.
1/2 cup
1 cup brown sugar
1 cup sour cream
1/2 teaspoon vanilla
1/2 cup sifted flour
1/2 teaspoon soda
1/2 teaspoon baking powder
1/2 teaspoon salt
2 tablespoons shredded lemon
peel may be added for flavor with or without
vanilla.

Beat egg, cream, sugar and vanilla
in a mixing bowl until smooth.
Add sifted dry ingredients and beat
until smooth. Bake in a square pan
or as layer or cup cakes.

PEACH AND JELLY ROLL DESSERT

Cut jelly roll in thin slices and
place smooth half of a canned peach
on top. Then place whipping
cream around edge of peach to
make it look like a poached egg.

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Pies

CHOCOLATE SOLDIER PIE

2 tablespoons flour
1/2 teaspoon salt
1/2 cup sugar
2 tablespoons cornstarch
2 cups hot milk
2 squares chocolate
2 eggs, beaten
1 teaspoon vanilla

Sift dry ingredients. Add milk over hot water until thick. Add chocolate broken in pieces, stir smooth. Stir in eggs, cook longer. Cool, add vanilla, pour into baked pie shell and chill. Cover with whipped cream, sprinkle on cocoa.

PEACH CREAM PIE

1/2 cup milk
1/2 cup water
1 tablespoon cornstarch
1-2 cup sugar
1/2 teaspoon salt
2 eggs, beaten
1 teaspoon vanilla
1 can sliced peaches (drained)

Baked Pastry Shell

Scald milk and water in top of double boiler. Combine flour, cornstarch, sugar and salt and add to milk, stirring until thick, about 10 minutes. Stir in eggs and cook 1 minute longer. Add vanilla and cool. Turn into cooked pastry shell and arrange the peaches over filling. Decorate with meringue.

FRUIT PIE

3 peaches
2 pears
6 plums
1 cup sugar
2 tablespoons water
1 tablespoon lemon juice
2 tablespoons instant tapioca
3 slices pineapple

Peel and slice peaches and pears, quarter plums, remove stones. Cook the fruit slowly with sugar, water and lemon juice 10 minutes. Drain juice, save 1/3 cup and add tapioca, return to fruit mixture. When cool fill pastry, using pineapple as decoration.

ORANGE AND PUMPKIN PIE

1/2 cups canned pumpkin
2-3 cup sugar
1 teaspoon pastry spice
1/2 teaspoon of ginger
2 eggs
2 tablespoons orange juice
1/2 teaspoon grated rind
1/2 teaspoon salt
1 cup milk diluted with 1/2 cup cold water

Cook pumpkin in top of double boiler until thick. Add sugar, pastry spice, ginger, eggs, juice, rind and salt. Add milk and cook over hot water until thickened. Turn into baked pie shell.

Fig Bread Will Be Welcomed As Pleasant Change

MOTHER HUBBARD FIG BREAD

1/2 cup figs
1 cup raisins
2 tablespoons shortening
1 cup Honey
1 egg
1 1/2 cups flour
1/2 teaspoon salt
1 teaspoon baking powder
1/2 cup sweet milk
1/2 cup sour milk
1/2 teaspoon soda
1 cup chopped nuts

Cut raisins, nuts and figs in small pieces. Cream shortening and add honey. Add flour, salt, baking powder, soda. Add the fruit and nuts. Add sour milk with the milk and eggs. Bake in a 350 degree F. oven for 1 hour and 10 minutes.

Table Of Measurements

All Measurements Should Be Level

6 tablespoons equal 1 cup dry material
2 tablespoons equal 1 cup wet material
1 teaspoon equals 1 tablespoon
1 cup equals 1 pint
1 pint equals 1 quart
1 quart equals 1 gallon
1 quart equals 1 1/2 liters
1 pecks equals 1 bushel
16 ounces equals 1 pound
1 cup flour equals 1 pound
2 cups granulated sugar equals 1 pound
2 1/2 cups powdered sugar equals 1 pound
2 1/2 cups brown sugar equals 1 pound
2 cups butter equals 1 pound
2 tablespoons butter equals 1 ounce
1 square bitter chocolate equals 1 ounce.
1 pound walnuts or pecans in shells equals 1/4 pound shelled
1 cup walnuts or almonds shelled equals 3/4 pound
2 1/2 pounds green tomatoes equals 1 peck.
1 cup uncooked rice equals 3 cups cooked rice
1 cup cream equals 3 cups whipped cream
The juice of one lemon equals two tablespoons

BOSTON CREAM PIE

1 cup granulated sugar
Butter size of an egg
1 egg
Flour to thicken
1/2 cup milk
1/2 teaspoon baking powder
1 teaspoon vanilla

Bake in a deep pie shell.
Filling: Scald two cups of milk in a double boiler; add 2 1/2 cup sugar, 5 tablespoons flour, a little salt and 2 eggs. Mix well before adding to the milk, stir until thick, add to the shell when cool and ready to serve. Cover with whipped cream.

LEMON CHIFFON PIE

1 envelope plain gelatine
1/2 cup cold water
3 eggs separated
1 cup granulated sugar
Juice of 1 lemon
1/2 teaspoon salt
Grated lemon rind
1/2 cup heavy cream

Soak gelatine in the cold water. Combine in double boiler the beaten egg yolks, 1/2 cup of sugar, the lemon juice and salt and 1 1/2 cups of water. Cook over hot water until smooth and thickened, add gelatine

TRY this RECIPE!

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TABER - ALBERTA

and stir until dissolved, add the lemon rind and cool. Beat egg whites till stiff and beat in remaining 1/2 cup of sugar. Pour in baked pie shell and chill. Garnish with the whipped cream just before serving.

CHERRY PIE FILLING

1 can sweet cherries, 3 tablespoons quick tapioca in 1/2 cup water, 1/2 cup sugar. Mix in a bowl and let stand while making pastry, bake for 30 minutes at 350 degrees F.

PIE CRUST

1 1/2 cups pastry flour
1/2 cup shortening
1 tablespoon butter
1/2 teaspoon salt

Cut in with knife until it resembles coarse meal. Add 4 to 6 tablespoons cold water. This is enough for 1 pie or 2 shells.



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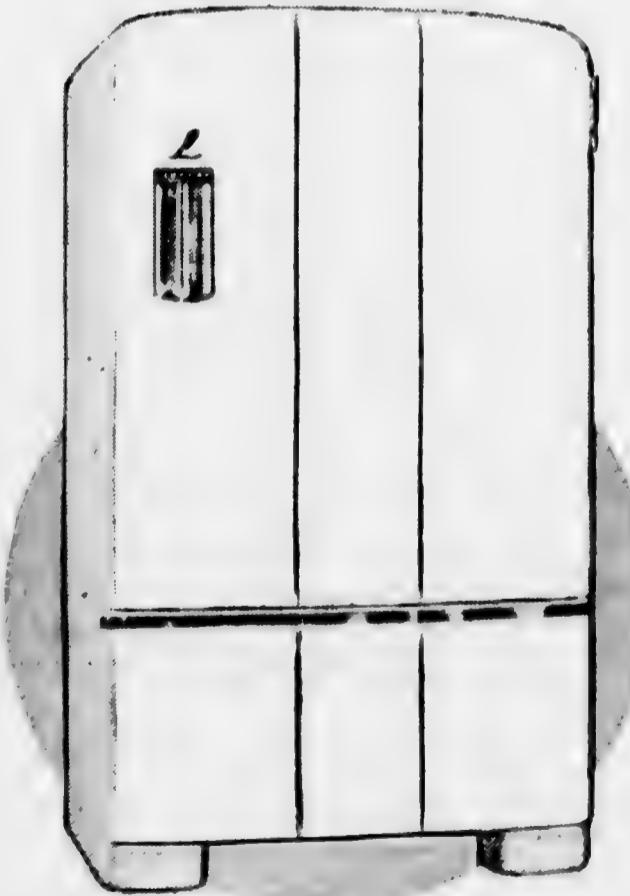
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Fruit Cakes

FRUIT CAKE

1½ pounds flour
2 pounds butter
1 pound brown sugar
2 pounds raisins
3 pounds currants
1 pound mixed peel
1 pound figs
1 pound dates
1 pound almonds
½ cup syrup
Juice of 1 lemon
1 teaspoon mace
2 teaspoons cinnamon
½ teaspoons allspice
½ teaspoon nutmeg
½ teaspoon cloves
½ teaspoons soda
11 eggs
1 cup brandy

Soften butter and sugar, add eggs, then add flour, currants, raisins, mixed peel, figs, dates, almonds, allspice, nutmeg, cloves, soda, brandy. Mix well and bake in moderate oven.

CHRISTMAS CAKE

5 eggs
1 cup brown sugar
1 cup melted butter
1 cup dried fruit
2 cups flour
1½ teaspoons baking powder
1½ teaspoons mace
1½ teaspoons nutmeg
1½ teaspoons allspice
1½ teaspoons cloves
1½ teaspoons salt
1½ teaspoons soda
1 pound currants
1 pound glacé cherries
1 pound mixed peel
1 pound chopped walnuts
1 pound dates

Mix all ingredients except nuts and dates. Add nuts and dates last.

BLACK CAKE

1 cup flour
1 cup sugar
1 cup melted butter
1 cup dried fruit
1 cup dates
1 cup raisins
1 cup currants
1 cup mixed peel
1 cup chopped walnuts
1 cup dates
1 cup chopped almonds

Mix all ingredients except nuts and dates. Add nuts and dates last.

FRUIT CAKE

1 cup brown sugar
1 table spoon butter
1 cup flour
1 table spoon baking powder
1 table spoon nutmeg
1 table spoon cloves
1 table spoon allspice
1 table spoon mace
1 lb. dates
1 lb. raisins
1 lb. walnuts
½ cup orange and lemon peel
mixed
3 cups flour ready

Mustard Sauce

Delicious When Served With Ham

Boil with ham, here is a good way to serve it. Take a cube of whipped cream. It is really delicious, and it will add zip and dash to hot or cold boiled ham.

MUSTARD SAUCE SUPREME

1 whole egg
4 tablespoons dry mustard
2 tablespoons sugar
4 tablespoons vinegar
2 tablespoons catsup
2 tablespoons butter
1 tablespoon salt
1 pint of whipped cream
1 cup of iced tea
1 cup of water, butter
1 cup of flour

SATURDAY, MARCH 18, 1945

— ALBERTA'S OLDEST NEWSPAPER — EDMONTON BULLETIN

FRUIT CAKE

(Uncooked)
1 tin sweetened condensed milk
2 cups chopped raisins
2 cups chopped dates
1 cup seeded raisins
1 cup mixed peel
2 cups almonds
½ teaspoon cloves
½ teaspoon allspice
1 cup walnuts
2 cubes candied pineapple (red and yellow)

2 cups marshmallows cut very fine
½ teaspoon salt
½ teaspoon nutmeg
½ cup maraschino cherries
6 cups graham cracker crumbs

Add soft and spices to rolled crumbs, mix and then add other ingredients. Then mix thoroughly with sweetened condensed milk. Put in oblong pan lined with waxed paper. Let stand for 2 or 3 days. Turn out, weigh out.

EIGHT FRUIT CAKE

5 eggs
2 cups sugar

Bake slowly in moderate oven 1 hour.

BLACK CHRISTMAS CAKE

3 cups brown sugar
2 cups butter
6 eggs
1 cup molasses
1 cup sour cream
2 teaspoons soda
Cinnamon
Cloves
Allspice
½ teaspoon salt
4 or 5 cups flour
1 lbs. each raisins, dates, peel and currants
Nuts if you like

EGGLESS FRUIT CAKE

2 pounds raisins
2 cups sugar
3 cups boiling water
5 tablespoons shortening
4 cups flour
1 teaspoon soda
2 teaspoons cinnamon
1 teaspoon cloves
1 teaspoon salt
1 cup chopped nuts
1 cup candied fruit

Place raisins, dates, sugar, water, shortening in saucepan. Simmer gently for 20 minutes, cool. Sift flour, then combine, then sift flour, soda, cinnamon, clover and salt together. Stir into cooled mixture, adding the nuts (mixed together with a little of the flour) last. Pour into well-greased and floured pan. Bake 1½ hour in slow moderate oven 325 degrees.

WHITE FRUIT CAKE

½ pound butter
2 cups white sugar
½ cup flour
5 eggs
½ cup milk
½ cup warm water
2 teaspoons baking powder

PAGE THIRTEEN

1 teaspoon lemon
1 teaspoon vanilla
Juice of 1 orange
1 slice of green pineapple
1 slice of red pineapple
½ pound candied cherries
1 pound white raisins
1 can mixed peel
½ pound almonds
½ teaspoon salt

Cream butter thoroughly with sugar. Cream well. Then add eggs (well beaten) and milk. Add lemon, vanilla, orange juice and fruit; then flour and baking powder which have been sifted together several times, and last add the warm water. Bake in slow oven 3 hours. Flour fruit.

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Salads

CARROT SALAD

1 cup grated carrots
1 can pineapple, cut small
1 bunch celery
1 package orange jello

Dissolve jello, add the chopped ingredients, when jello is cool, if soft it should cover with sauce dressing and chopped nuts.

TOMATO ASPIC SALAD

1 package strawberry jello
1 pint warm tomatoes
2 teaspoons horseradish
1½ teaspoons scraped onion
1½ teaspoons salt
Dash of cayenne
½ cup cooked string beans
½ cup cooked peas
½ cup diced cucumbers
1 teaspoon minced onion
1 teaspoon salt
¼ cup French dressing

Boil jello in warm tomatoes. Add horseradish, onion, salt and cayenne. Force through sieve. Put in mold and let it stand until it starts to set. Then add beans, peas, cucumber, salt and French dressing. Put into large mould or individual moulds to set and place on lettuce. Serve. Garnish with mayonnaise. Note: Have vegetables, salt and French dressing mixed together before putting into jello.

RAW VEGETABLE SALAD

1 head lettuce
1 cup cauliflower
1 cup carrots
1 cup chopped olives
Mayonnaise

Method: Cut all vegetables into small pieces and mix together. Add mayonnaise.

DELICIOUS POTATO SALAD

1 cup diced cooked potatoes
1 cup diced celery
1 small onion cut fine
1 cup chopped pimento
1 medium sized raw carrots
grated
1 cup diced or grated
Canadian cheese
1 cup shredded cabbage
hard boiled eggs diced
teaspoons sugar
teaspoons vinegar
teaspoon salt
Pepper
1 cup cream
1 teaspoon salad mustard

Method: Mix all ingredients together except cream and mustard. Boil carrots in water until tender. Drain and add to other ingredients.

BANANA SALAD

1 banana
1 cup fresh fruit
1 cup cream
1 cup crushed nuts
Garnish with cherries

FRUIT SALAD

1 cup strawberries
1 can pineapple
1 cup apples
1 cup grapes
1 cup nut meats
Garnish with cherries

GELATINE SALAD

2 packages lemon gelatine. Into mixture add 1 can crushed pineapple and put in refrigerator and cool. Then put 1 tablespoon of it on a leaf of lettuce and eat with gusto!

GINGER ALE FRUIT SALAD

2 tablespoons gelatine
½ cup cold water
½ cup boiling water
½ cup lemon juice
2 tablespoons sugar
½ cup chopped nuts
1 cup ginger ale
1 cup grapes
1 banana
1 cup chopped
1 orange

Soak gelatine in cold water 5 minutes and dissolve in boiling water. Add cold water and gelatine to fruit juice. Add sugar and nuts. Add ginger ale. Add fruit. When gelatine begins to thicken, fold in fruit and nuts. Turn into molds and chill in refrigerator.

CARROT AND APPLE SALAD

1 cup grated raw carrots
1 cup sliced apples
1 cup celery
1 cup chopped nuts
1 cup mayonnaise

FRUIT SALAD

1 can sliced pineapple
cut in small pieces
1 dozen bananas, sliced
6 apples, cut fine
A sprinkle of sugar

Mix and serve with whipped cream

PEAR SALAD

Place chilled halves of pears, canned or fresh, in a dish. Add cream cheese and sprinkle with chopped nuts. Serve with mayonnaise mixed with cream cheese.

QUICK CABBAGE SALAD

Finely chop or shred ½ small cabbage. Mix cabbage with 3 or 4 finely chopped hard boiled eggs and season with ½ cup mild vinegar, blended with ½ cup sugar, 1 teaspoon salt, 1 teaspoon flour, ½ teaspoon mustard.

GARDEN PATCH SALAD

Mayonnaise
French dressing
1 medium sized head cabbage
½ cup cooked diced carrots
1 cup cooked peas
½ cup diced celery
½ cup cooked diced beets
3 tablespoon chopped onion

Method: Hollow out a firm head of cabbage leaving a shell ½ inch thick. Slice the removed cabbage very thin and put back in shell. Mix mayonnaise, peas, carrots, ½ onion in French dressing and place in refrigerator for an hour. Just before serving, toss together marinated vegetables and beets. Fill cabbage shell. Sprinkle with mayonnaise.

FRUIT SALAD

Apples
Oranges
Bananas
Chopped walnuts

Serve with whipped cream dressing.

Soured Cream May Be Converted Into Sauce For Fish

If your cream turns sour, don't feel too badly. Choose either a baked ham, asparagus, broccoli or broiled fish for dinner that night. Then heat up 2 eggs. Mix in 10 cups thick sour cream, 1½ teaspoons each of lemon juice and salt, ½ teaspoon sugar and a pinch of pepper all in top of a double boiler. Cook this over hot water until it thickens, stirring constantly. Then pass with the vegetables or fish. If ever you don't have sour cream on hand, you can buy it bottled.

COMBINATIONS OF FRUITS FOR SALADS

Dates, apples and walnuts, oranges, celery, bananas; cabbage, celery, onions; salmon, celery and tomatoes; pineapple, walnuts, bananas, tomatoes, cucumbers, onions.

MY OWN SALAD

1 small onion cut up
½ cup French dressing
2 tablespoons vinegar
½ teaspoon salt
2 large tomatoes cut in pieces
1 cup celery
1 cup chopped endive
1½ cups sliced cucumbers
1 cup chopped watercress
Few sprigs parsley one half hour before serving. Combine onions, French dressing, vinegar and seasoning. Pour over tomatoes, endive, cucumbers and watercress.

WALDORF SALAD

Mix 1 cup apples, 1 cup pears, 1 small dice radish and marinate with 1 cup mayonnaise, 1 cup sugar, 1 cup vinegar, 1 cup oil, 1 cup lemon juice.

Serve on crisp lettuce leaves.

CHICKEN SALAD

2 cups cold chicken
1 cup crisp celery
Few capers
Salt and paprika
½ pint mayonnaise
1 head lettuce
Celery tips
Olives

Put chicken in small pieces add to finely chopped celery and capers, season, toss all lightly together, mix in the mayonnaise. Pile the mixture on cup-shaped lettuce leaves and garnish with strips of pimento, celery tips. Pipe or saddle olives or any colorful garnish as desired.

BANANA SALAD

Peel 1 banana for each plate, split banana and put halves together with a filling made of raisins, whole nuts and preserved ginger. Melt with a little lemon juice and garnish with lemon and watercress. Serve with whipped cream or custard.

SAFETY SALAD

1 can salmon
6 cucumbers and some celery
2 hard boiled eggs
1 teaspoon mustard
2 dessertspoons sugar
Salt
Juice of lemon

Serve on crisp lettuce.

GOLDEN SALAD

Sprinkle with 2 tablespoons each of grated coconut and grated raw carrot over each serving of orange salad.

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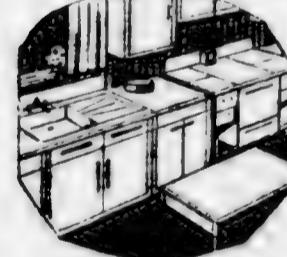
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Preserves

MARASCHINO CHERRIES*

Use ordinary sour or Montmorency cherries, no coloring added. Pit cherries, weigh and remember weight. Take equal parts of pitted cherries and sugar. Mix well and let stand for 5 days, stirring them several times a day. At the end of the fifth day, put on stove and just bring to a boil. Add two tablespoons almond extract for each five pounds of cherries. Pack with as little liquid as possible into jars, half-pint jars. Seal. Use within a year.

MARMALADE

5 cups cut up rhubarb
5 cups sugar
1 orange rind and juice
Cinnamon stick

RAW CANNING OF RASPBERRIES

Poss washed fruit in hot water 10 minutes. Drain well and add sugar and water to a vessel and cover it with enough boiling water to come 3 inches over top of jars. Place a blanket over tub and leave to cool.



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EASTER CUP CAKES

(Makes 20 Cup Cakes)

One-half cup shortening, 1 cup sugar, 2 eggs, separated, 1 teaspoon vanilla or cherry flavoring, 2 cups sifted cake flour, $\frac{1}{2}$ teaspoon phosphate baking powder, $\frac{1}{4}$ teaspoon salt, 2-3 cup milk

Cream shortening and sugar gradually, creaming until light and fluffy. Beat the egg yolks and add to shortening-sugar mixture. Add flavoring. Sift flour, phosphate baking powder and salt and add to mixture alternately with milk, mixing well after each addition. Beat egg whites until stiff and fold into batter. Fill well-greased muffin tins three-quarters full. Bake in moderate oven (375 degrees F.) about 25 minutes.

ECONOMY STRAWBERRY JAM

3 lbs. strawberries
7 lbs. rhubarb
10 lbs. sugar

Method: Choose thin red stalks of rhubarb. Wipe over with a damp cloth to begin with until a sufficient moisture to cook it has been extracted. Then simmer gently until fruit is tender, add the sugar and stir constantly. Bring to a boil and boil for 15 minutes. Test on a cold plate for setting, and when ready pour and cover immediately.

STRAWBERRY JAM WITH LEMONS

6 lbs. strawberries
3 lemons
6 lbs. sugar

Method: This makes a delightfully tart strawberry jam, the lemons adding the "jelling" principle often desired in strawberry jam. Separate the lemons and squeeze the juice from them; then add the strawberries, which have been picked over. Simmer together for 20 minutes, then add the sugar. Bring to boiling point, then boil hard for 20 minutes. Allow to cool slightly before pouring.

PINEAPPLE FRUIT

6 lbs. of pineapple fruit cleaned and cut in small pieces
1 lbs. white sugar
3 pints water

RASPBERRY JAM

8 lbs. raspberries
8 lbs. sugar

Method: Put fruit in a preserving pan, and place over a very slow heat, but do not skin. Cut into small pieces about $\frac{1}{4}$ inch long, and extract. Then simmer gently until fruit is tender, add the sugar and stir constantly. Bring to a boil and boil for 15 minutes. Test on a cold plate for setting, and when ready pour and cover immediately.

LEMON CURD

3 lemons
3 cups sugar
 $\frac{1}{2}$ lb. butter
 $\frac{1}{2}$ doz. eggs

Method: Put juice of lemons, butter and sugar into a double boiler. Let this mixture be almost to boiling point before putting in the well-beaten eggs. Stir constantly until the mixture is thick. This is very nice on toast or scones.

STUFFED CELERY RINGS

6 stalks firm white celery
12 pitted dates
 $\frac{1}{2}$ cup finely chopped peanuts
1 tbsp. cream

Method: Remove cores of stalks, press through chopper. Press tightly together and tie. Put in ice box for several hours. When ready to serve, fill with cream cheese.

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DOUGHNUTS

4 cups sifted flour
1 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon nutmeg
1 $\frac{1}{2}$ cups sugar
2 eggs well beaten
1 cup milk
2 tablespoons shortening
1 teaspoon vanilla or
1/2 teaspoon lemon extract

Sift flour, measure and add baking powder, salt and nutmeg. Sift 3 times. Add sugar to eggs and beat well. Add flavoring and shortening. Add flour alternately with milk, mixing well after each addition. Knead lightly on floured board. Roll 1-3 inch thick and cut with doughnut cutter. Fry in deep fat (385 degrees F.). Makes 5 dozen.

FILLING

1 cup hot water
1 tablespoon cocoa
2-3 cup granulated sugar
1 tablespoon cornstarch
1 tablespoon butter
Add vanilla, cool until thick. When cool split layers and fill. Ice top with icing. Sprinkle with ground walnut.

NUT LOAF

1 egg well beaten
1 cup white sugar
pinch salt
1 cup chopped raisins
 $\frac{1}{2}$ cup chopped nut meats
1 cup milk
2 cups flour
2 teaspoons baking powder
Let stand 20 minutes. Bake in slow oven 1 hour.

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Between Season Desserts

By BARBARA B. BROOKS

At this time of year, just before the rush of early spring fruits and vegetables, meal planning is often trying.

The foods we see in our cupboards, and even in the markets, have been with us a long time. We are perhaps tired of eating them and certainly of cooking them.

In homes where dessert is an important part of the meal, the following recipes will do nicely to bridge the gap between the mince pie or plum pudding season and the heyday of berries and cream and peach short-cake.

Lemon Chiffon Pie is not only a year-round standby, but it will compete for honors with the best spring and summertime treats. In most homes this pie is greeted with enthusiasm and is welcome at least once a week. With an unbaked crumb pie shell, you won't mind making it often. The recipe is a time and labor saver and it is never-fail.

LEMON CHIFFON PIE WITH CRUMB SHELL

1 crumb pie shell
1/2 teaspoons gelatin
1/4 cup cold water
4 eggs, separated
1 teaspoon grated lemon rind
1/2 cup lemon juice
1/2 teaspoon salt
1 cup sugar
Prepare crumb pie shell
(See below.)

Soak gelatin in water. Beat egg yolks lightly in top of double boiler, add lemon rind, lemon juice, salt and half the sugar; stir and cook over hot water until of custard consistency. Add soaked gelatin and stir often while custard cools. When mixture begins to congeal, add stiffly beaten egg whites to which other half of sugar has been added. Pour into crumb pie shell and chill in refrigerator one hour or until filling is firm enough to cut.

Yield: One 9-inch pie.

CRUMB PIE SHELL

1-3 cup butter
1/4 cup sugar
1 cup fine corn flake crumbs

Melt butter in pie pan. Add sugar and crumbs; mix thoroughly. Press mixture evenly and firmly around sides and bottom of pan. Chill before adding filling.

*Roll or grind 4 cups corn flakes to yield 1 cup fine crumbs.

Canned fruits, sometimes monotonous, become more interesting when served with cookies. The spicy flavor and crispness of this cookie make it a perfect accompaniment for bland fruits such as pears, peaches, or Queen Anne cherries.

PEANUT BUTTER MACAROONS

2 egg whites
1/4 cup sugar
1/4 teaspoon almond extract
1-3 cup peanut butter
2 cups oven-popped rice cereal

Beat egg whites until stiff but not dry. Fold in sugar, flavoring and peanut butter. Add oven-popped rice cereal, stirring only enough to combine. Drop from teaspoon onto well-greased baking sheet; bake in moderate oven (375 degrees F.) about 20 minutes.

Yield: 1 1/2 dozen macaroons (2 1/2 inches in diameter).

FRUIT AU GRATIN

8 canned or stewed pear or peach halves; or pineapple slices

Oven popped rice cereal crumbs

Drain fruit, saving the juice. Roll fruit in crumbs. Place in buttered baking dish, cut side up. Dot with butter. Bake in moderately hot oven (400 degrees F.) until crumbs are brown. Serve with Lemon Spice Sauce.

Yield: 4 servings.

Meats

CORN BEEF AND VEGETABLE CASSEROLE

6 large potatoes
6 large carrots
3 onions cleaned and cut in small pieces

Put in saucepan, cover well with water and cook until half done. Then cut a 1-lb. can corn beef into small pieces and add to vegetables. Finish cooking. Put in a greased casserole. Make your favorite baking powder biscuits, put on top and bake in moderate hot oven.

HAMBURGER LOAF

1 1/2 lbs. chopped meat
1 1/2 lbs. of beef
3/4 lbs. of pork
1 teaspoon salt
1 teaspoon Watkins onion seasoning
Little black pepper
Little celery salt
1 beaten egg
1/2 cup bread crumbs
Cooked rice or macaroni
1 tablespoon butter, melted
1/2 cup tomato soup

Mix well, make a loaf, add little pepper and onion seasoning. Bake in moderate oven about an hour.

RABBIT FRICASSEE

Wash rabbit nice and clean, be sure there is no hair left on it. Cut up in suitable pieces to serve. Parboil for 1/2 hour or more with plenty of strong onions. Then drain. Rub each piece well with flour, fry a delicate brown. Put in a roasting pan and cover with 2 large onions, cut fine, 1/2 lb. fried bacon, 1 can Campbell's tomato soup, 1 green pepper, salt and pepper to taste, about 3 1/2 cups water. Cook in a slow oven until done.

KOSHER CORNED BEEF

Get the first cut of beef brisket (about 5 or 6 pounds) and put in a gallon crock and cover with a brine made as follows: Saltpetre the size of a hickory nut, 1/2 cup brown sugar, pinch ground cloves, bay leaf, 4 all-spice, dash of red pepper, 2 cloves of garlic and salt enough to make a strong brine and enough water to cover the meat (about 2 quarts). Let stand 10 or 12 days. After taking from the brine, boil the meat until tender. Beef tongue is very nice pickled the same way. This amount is sufficient for three tongues.

PEACH CRISP PUDDING

2 cups diced dried peaches
2 cups water
1/2 cup sugar
1/4 cup honey
1/2 cup butter
1/2 cup sugar
2 eggs
1/2 teaspoon cloves
1/2 teaspoon nutmeg
1 teaspoon vanilla extract
1 1/2 cups 1/2-inch toasted bread cubes
2 cups corn flakes

Soak peaches in boiling water 10 minutes. Drain; add water and sugar; cook covered for 30 minutes. Remove from heat and add honey; stir until well mixed. Cream butter and sugar thoroughly; add eggs and beat well. Stir in spices, flavoring cubes and Corn Flakes. Place one-half of mixture in buttered baking pan. Spread peaches evenly over top; cover with remaining creamed mixture. Bake in moderate oven (375 degrees F.) about 25 minutes.

Yield: 8 servings (9x9 inch pan).

LEMON SPICE SAUCE

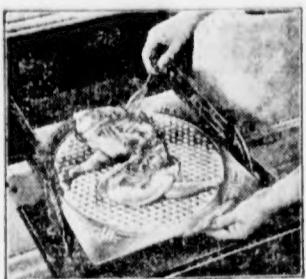
1/2 cup sugar
1 tablespoon cornstarch
1 cup fruit juice
2 tablespoons butter
1 1/2 tablespoons lemon juice
nutmeg
salt

Mix sugar and cornstarch in saucepan. Add fruit juice gradually. Cook slowly, stirring constantly until mixture thickens. Add butter, lemon juice, nutmeg and salt.

Yield: 1 1/2 cups.

Slow Broil For Chicken

A young one and one-half pound chicken is more flavorful and tender if broiled by the slow method — with strong yet gradual heat from the burner of a modern gas range which broils the halves uniformly.



For a combination oven and broiler set the heat control at 350 degrees Fahrenheit and turn the burner on full. For a separate broiler, turn the burner cock on half way then reduce flame if necessary.



Rub chicken with salt and brush with melted butter; place on broiler grid; adjust pan from three to five inches from the flame. Broil one side of chicken about 20 to 25 minutes; turn, and broil about 20 minutes, or until tender and brown.



Serve on hot platter with juices from broiler pan; or prepare a gravy from the juices, using finely chopped giblets and the stock in which they have been cooked.

BARBECUED SPARE RIBS

3 lbs. spare ribs

SAUCE
2 tablespoons vinegar
1 teaspoon salt
1/2 teaspoon red pepper
2 tablespoons Worcestershire sauce
2 onions sliced
1 teaspoon paprika
1/2 teaspoon black pepper
3/4 cup catsup
3/4 cup water

Pour over ribs and bake in moderate oven about 2 hours. Baste two or three times.

PORCUPINE MEAT BALLS

1 pound ground beef
1/2 cup rice (uncooked)
1/2 cup chopped onions
1/2 teaspoon salt
Pinch of pepper
1 egg, slightly beaten
1 1/2 teaspoons sage
2 tablespoons chopped parsley
1 can tomato soup

Wash rice and mix with ground beef and other ingredients. Mix into small balls and place into a deep baking dish. Bake in hot oven for 1 hour. Take tomato soup and add 1 cup warm water, pour over balls, cover tightly and bake.

HAMBURG WITH RICE

1 cup rice
2 pounds hamburger
1 tin tomato juice

Boil rice till cooked, roast hamburger with a piece of onion, then put rice in roaster, spread roasted hamburger over it, then pour the tomato juice over. Put in oven about 15 minutes, then serve.

STEAK AND ONION PIE

1 cup onions, sliced
1/4 cup shortening
1 pound round steak cut in small pieces
1/4 cup flour
2 teaspoons salt
1/8 teaspoon pepper
1/2 teaspoon paprika
Dash of ginger
Dash of allspice
2 1/2 cups boiling water
2 cups raw potatoes, diced
1 recipe egg crust

Cook onions slowly in melted shortening until yellow. Remove onions. Roll meat in mixture of flour and seasonings and spices. Brown in hot shortening. Add boiling water, cover, and simmer until meat is tender (about 1 hour). Add potatoes and cook 10 minutes longer. Roll dough into a circle about 1/4 inch thick. Make several small openings for steam to escape. Pour meat into 8-inch casserole greased with shortening. Lay cooked onions on top. Fit pastry over top and seal edge of pie. Bake in very hot oven (450 degrees F.) 25 to 30 minutes. Serves 6.

STEAK AND SPAGHETTI

2 lbs. steak
1 lb. spaghetti
1 can tomatoes
2 tablespoons tomato paste
1 large onion
Salt and pepper to taste

Cook steak until sufficiently done, then in gravy add 1 large onion, brown it well. Add 1 can tomatoes, 2 tablespoons tomato paste to add richer taste. Pour over spaghetti that has been cooked in salt water. Serves 6 to 8 persons.



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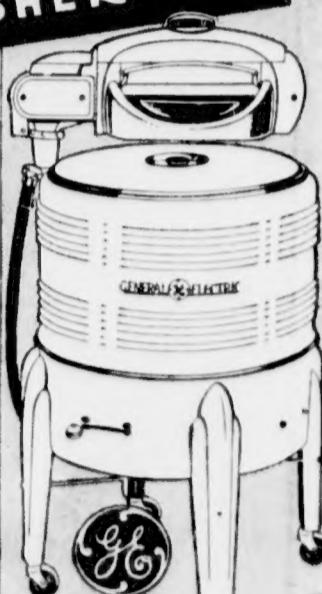
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"Sunny Boy" Recipes

SUNNY BOY BREAKFAST CEREAL

A wholesome combination of Nature's pure grain foods, Wheat, Rye and Flax, containing pronounced laxative qualities as well as high food value. Regular use will relieve constipation.

For hot cereal breakfast for five persons—

Stir 1 cup Sunny Boy Cereal into 4 cups boiling water; add 1 teaspoon salt and cook for 10 to 20 minutes. Serve with cream and brown sugar.

SUNNY BOY LOAF

Excellent for the lunch pail

- 2-3 cup brown sugar
- 1 tablespoon butter
- 1 egg
- 1 cup raisins
- 1 cup sour milk
- 1 cup white flour
- 1 cup Sunny Boy
- 1 teaspoon soda

Method—Mix in order given. Dissolve soda in milk, stir, then add dry ingredients. Place in greased pan and cook in moderate oven 35 minutes.

SUNNY BOY HEALTH PUDDING

- 1½ cups cooked Sunny Boy Cereal
- 2 eggs (beaten)
- 1-3 cup brown sugar
- 2 cups good milk
- 1 cup dates or raisins

Mix all together and put into a greased pudding dish. Bake 25 minutes. Serve with cream and sugar.

SUNNY BOY BROWN BREAD (No Yeast)

- 2 breakfast cups whole wheat flour
- 1 breakfast cup Sunny Boy Cereal
- 1 tablespoon shortening
- 1 tbsp. golden syrup
- 1 breakfast cup milk (or more if required)
- 1 teaspoon baking soda
- 1 top. cream of tartar
- ¾ teaspoon salt

Method—Rub shortening into flour, add all dry ingredients, then syrup, slightly warmed and mixed with the milk. Add more milk if required to make a real moist dough. Mix well and turn into a well greased loaf tin. Bake in moderate oven for 40 minutes. (Sunny Boy Cereal may be previously soaked in the milk.)

SUNNY BOY MEAT LOAF

- 1½ lbs. grated beef
- ½ lb. grated pork
- 1 cup Sunny Boy
- 1 teaspoon salt (small)
- Dash of pepper
- 2 eggs
- 1 small onion (chopped fine)

Method—Combine all the ingredients and mix well together. Bake in oven 1 hour. If desired a can of tomatoes (strained) can be poured over this after well browned.

SUNNY BOY MUFFINS

- 1 egg
- ½ cup sugar
- 2 tablespoons lard
- 1 cup sour milk
- 1 teaspoon soda
- ½ teaspoon salt
- 1 cup Sunny Boy
- 1 cup white flour

Method—Mix in order given. Dissolve soda in milk, stir, then add dry ingredients; turn into greased muffin pans. Bake in hot oven 25 minutes.

SUNNY BOY COOKIES

- 1½ cups Sunny Boy Cereal
- 1½ cups white flour
- 1½ cups white sugar
- ¾ cup shortening
- ½ teaspoon salt (small)
- 3 tbsps. baking soda
- 1 teaspoon ginger
- 1 teaspoon nutmeg
- 1 tea-pot cinnamon

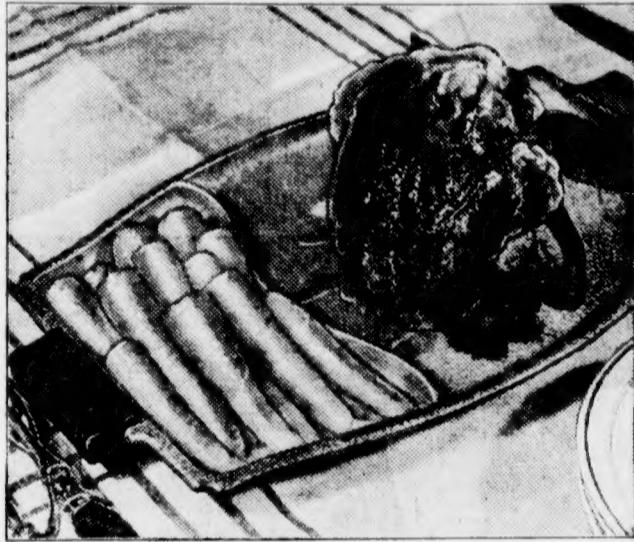
Method—Mix all dry ingredients well together, then add three quarters cup Roger's Syrup (warm) and 1 well beaten egg. Form into balls, put in pan far apart, and bake in moderate oven.

HAVE A HEART! especially one of Beef with Savory Stuffing

By Dorothy Greig

Since each steer has but one heart to offer, your butcher does not have beef hearts by the dozen for sale. For all their comparative scarcity, however, they cost less than many other cuts of meat. And they are exceptionally high in nutritional value.

The meat is smooth, even textured, without waste. When filled with savory stuffing and cooked this way the carving knife slips through it to set on your plate tender brown slices filled with onion dressing.



STUFFED BEEF HEART 4-4½ pounds beef heart

Remove large arteries, veins and thoroughly wash out beef heart. The easiest way to do this is cut the heart from the top to bottom on one side—clean out, stuff and then sew together.

Stuffing

- 4 cups bread, cut into cubes
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ cup cooked onions (sautéed in 2 tablespoons butter)
- 4 tablespoons melted butter
- 1 can condensed consomme.

Toasting the bread in the oven until light brown. Put toasted bread in

saucepans. Add cooked onions, seasoning, the butter and ½ the can of consomme. Cover and let steam until all the consomme has been absorbed by the stuffing. Then stuff into heart.

Melt fat in heavy pot or skillet and brown heart on the outside. Add ½ can of water to the remaining ½ can of consomme. Pour it into pot and simmer heart in the consomme for 2-2½ hours or until tender. Thicken stock for gravy.

Allow ½ pound heart (before cooking) for each serving. Serve with whole, cooked carrots.

According to records, 936,000,000 gallons of water a day are consumed in New York City.

Method—Rub shortening into flour, add all dry ingredients, then syrup, slightly warmed and mixed with the milk. Add more milk if required to make a real moist dough. Mix well and turn into a well greased loaf tin. Bake in moderate oven for 40 minutes. (Sunny Boy Cereal may be previously soaked in the milk.)

Method—Combine all the ingredients and mix well together. Bake in oven 1 hour. If desired a can of tomatoes (strained) can be poured over this after well browned.

Method—Mix in order given. Dissolve soda in milk, stir, then add dry ingredients; turn into greased muffin pans. Bake in hot oven 25 minutes.

Method—Mix all dry ingredients well together, then add three quarters cup Roger's Syrup (warm) and 1 well beaten egg. Form into balls, put in pan far apart, and bake in moderate oven.

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Edmonton
Housewives
Show a
4 to 1
Preference
for ...



SUNNY BOY

The Fastest Selling
BREAKFAST CEREAL

In Western Canada

THE preference for "SUNNY BOY" Breakfast Cereal in Edmonton is 4 to 1 against any other packaged breakfast food sold in the Alberta Capital—a City with more than 90,000 population and over 19,000 homes.

Every year since this Alberta-Made product was introduced to Western Canada by the Byers Flour Mills of Camrose, Alberta, it has shown a steady gain in sales. Today it enjoys greater popularity than ever.

In a recent Consumer Survey conducted throughout Canada to determine the buying habits of the market, one of the questions asked was—

"WHAT BRANDS OF PACKAGED BREAKFAST FOODS DO YOU BUY?"

Edmonton householders, who participated in the survey, preferred "SUNNY BOY" by 4 to 1.

The fundamental reason for the great success of "SUNNY BOY" lies in the fact that it is composed of three of the best cereals—WHEAT, RYE and FLAX. These ingredients, according to outstanding medical authorities, contain the utmost in energy-building vitamins and are easily digestible.

Secure "SUNNY BOY" Cereal without delay and with it start each and every day—for better health.

* Taken from Cross Canada Consumer Survey.

Listen to The FARMER over Radio Station CJCA Every Afternoon Except Sunday from 4:30 p.m. to 5:15 p.m.

Housewives:

Delicious Cakes, Cookies, Muffins, etc., can be made with "SUNNY BOY" Cereal. On Page 19 in this Cook Book you will find several tested "SUNNY BOY" recipes. Try them!



*Doctors
and Nurses
Recommend*
**"SUNNY
BOY"**

BYERS FLOUR MILLS, CAMROSE, ALBERTA

Order **SUNNY BOY** from Your Grocer today!